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THE NATIONAL PROVISIONER
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Alphabetical Index to Volume 73

EXPLANATORY.—This gives alphabetically the principal articles and items which have appeared the past six months. The features which are published regularly from week to week are, for obvious reasons, not indexed. The regular features, weekly reviews, etc., referred to are as follows:

Chicago Live Stock Review, Chicago Provision Market, Kansas City Live Stock Review, St. Louis Live Stock Review, Omaha Live Stock Review, Reviews on Provisions and Lard, Oleo and Neutral Lard, Weekly Exports of Provisions, Monthly Exports, Weekly and Monthly Meat Imports, Pork Packing in Principal Cities of the United States, Packinghouse Notes, the World's Supply of Lard, Stocks of Provisions in Chicago, Kansas City, South Omaha, Milwaukee, South St. Joseph, New York and Liverpool, Market on Hides and Skins, Vegetable Oils and Cake and Meal Markets, Tallow and Stearine Markets, Soapmaking, Gluemarking, Fertilizer Notes, Ice and Refrigeration Matters, Internal Revenue Decisions, U. S. Appraisers' Decisions, Patents and Trade-Marks, New Corporations, Answers to Correspondents, New York Produce Exchange Notes, Chicago and New York Markets (covering all packinghouse and allied products), Liverpool and Marseilles Markets, Practical Points for the Trade, and Market Chart Service.

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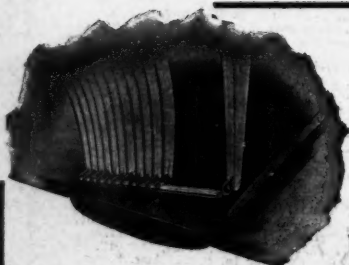
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Jordan's Improved Ham Retainers

PRODUCE THE

Highest Quality Boiled Hams



PATENT
APPLIED FOR

The Allbright-Nell Co.

5323 So. Western Blvd., Chicago, Ill.



PATENT
APPLIED FOR

Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

The great precaution exercised in the

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Making Boiled Hams — Directions and Practical Hints

See
p. 26

Lard Pails

WHEN lard is packed in attractive sanitary containers, labeled and sold under a brand name, repeat orders build up increased sales and greater profits.

There is no better container made for your lard than a Brecht Pail. The name Brecht is a positive guarantee of right quality--right service and right price.

Put your lard in Brecht pails. Write for free advice and suggestions regarding trademarks and labels. Our own art studio is ready to give you the same kind of Brecht co-operation that has been our pleasure to render internationally for over 70 years.

An inquiry involves no obligation.



Branch Offices:

New York
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THE BRECHT COMPANY

Established 1853

Cass Avenue

Saint Louis, Mo.

"We keep faith with those we serve"

QUALITY

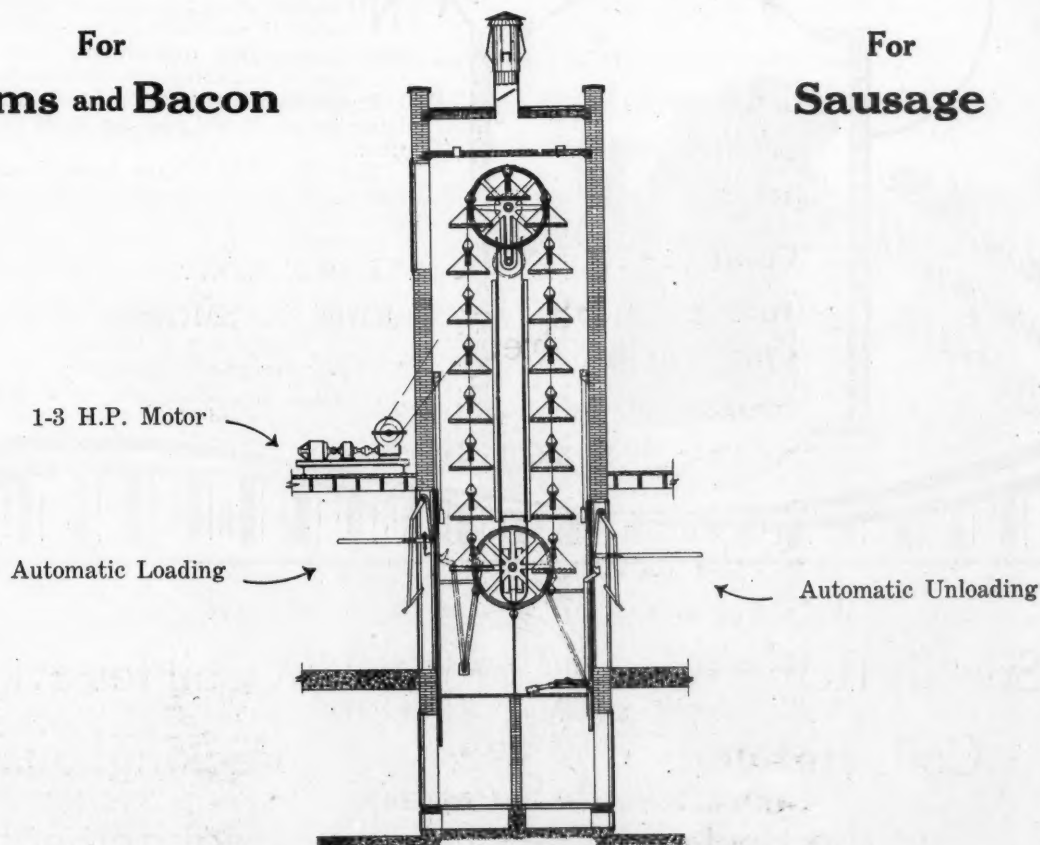
ANCO

SERVICE

Hildebrandt Revolving Smoke House No. 446

For
Hams and Bacon

For
Sausage



Produces Uniform Heat, Smoke and Color

The Hildebrandt Revolving Smoke House assures a high grade quality smoked meat and reduces labor cost.

Smoke stick carriers can be loaded at the stuffing bench as the conveyor or mechanism will pick up and discharge the carriers automatically, eliminating the necessity of the operator entering the smoke house, which increases production.

The conveyor is in continuous motion as it is not necessary to stop same for loading and unloading.

The house can be furnished with conveyor attachments to receive from 16 to 24 carriers, one station or two stations, as capacity requires. Floor space required, approximately 9'-6" x 5'-3" inside; height depends on capacity; 3 horse power required.

We Will Gladly Cooperate With You in Designing the Most Efficient Installation

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO, ILLINOIS

No Heating of Bearings
Grinder Troubles
Unnecessary Repairs *when you install a*
New "BUFFALO" Grinder

*Produce better
sausage with
a "BUFFALO"*



No matter what your grinder equipment is today, if you could see the "BUFFALO" work you would immediately see the advantages of installing one of these machines.

In quality of meat turned out, in time and labor saved, it will pay for itself in a short time.

The "BUFFALO" has large, heavy, high speed, oil ring bearings and improved anti-friction thrust bearing. Made in five sizes with motor or tight and loose pulley.

Write for full information.

JOHN E. SMITH'S SONS CO.

BUFFALO, N. Y., U. S. A.

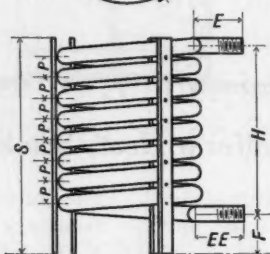
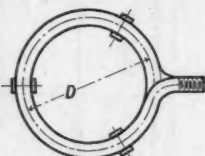
Patentees and Manufacturers

Also makers of world-famous "BUFFALO" Silent Cutters and "BUFFALO" Mixers.

Specify Rempe Co.

Coils and you
get the Best

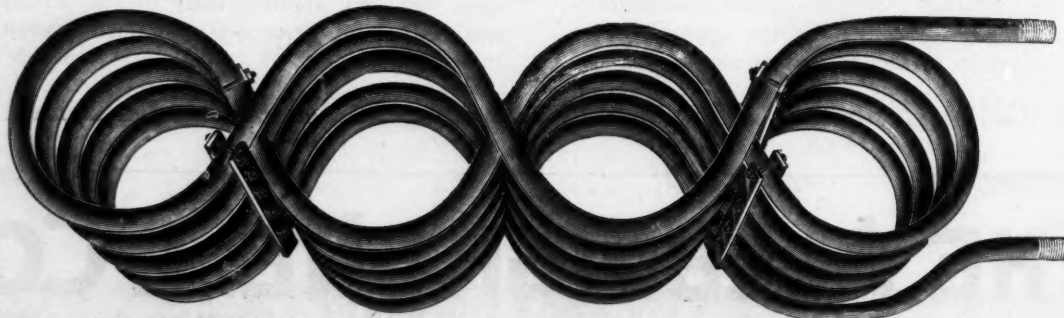
Quality



A Coil for every
Packinghouse
requirement

Service

Rempe Company Sacramento Blvd. and Carroll Ave. **Chicago, Ill.**



Phone Kedzie 0400-0483

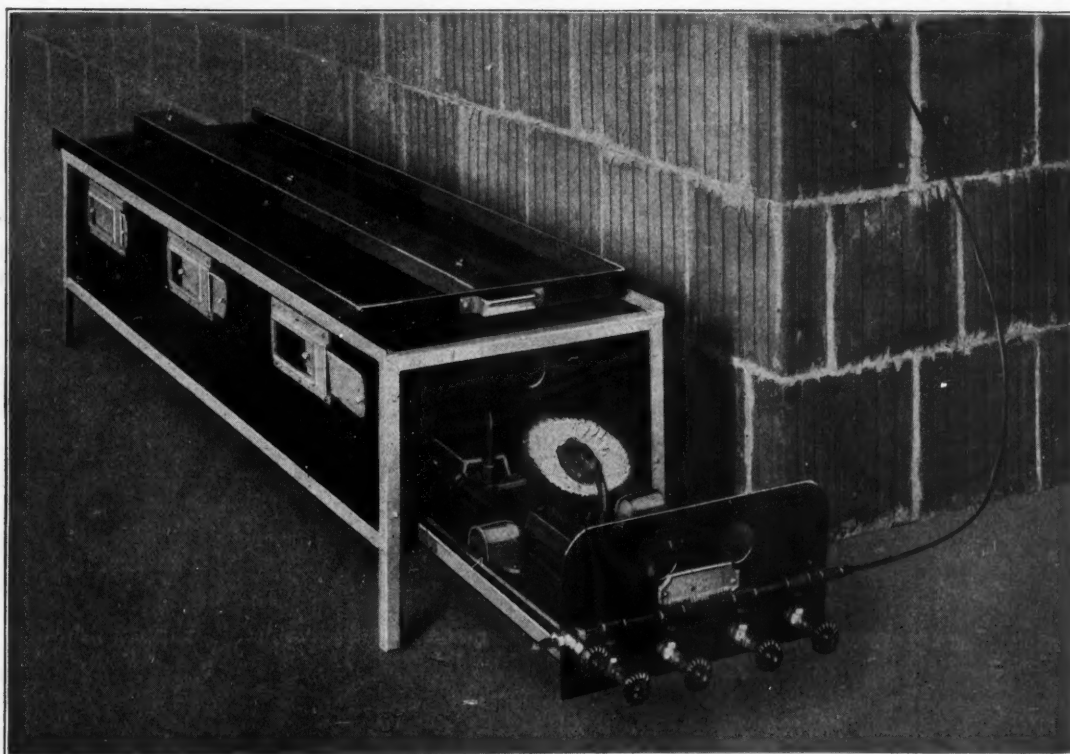
The Crane Oilgas Smoking System

(Patent Applied for)

One of our customers writes:

"The quality of our sausage has been greatly improved.

"We are more than satisfied with the results that we are obtaining from the Crane Oilgas Smoking System."



You can experience the same result by installing the Crane Oilgas Smoking System

Full particulars furnished by addressing

AIROBLAST

*The Modern Method
of Smoking Meats*

3948 South Hamilton Avenue, CHICAGO

*The A. B. C. of Temperatures No. 9***Start with the Processing of a Hog—and Follow Through**

From the moment the hog walks from the pen house things occur to it which involve the use of water at definite temperatures.

- First—The live hog is washed in water at about 90° F.
 Second—The water in the scalding vat for dehairing should be constantly maintained at from 146° to 147° F. Should it go above 150° a cooked carcass results.
 Third—The dehairing machine itself is next reached where efficiency of operation depends upon water of uniform temperature.
 Fourth—Temperature of the luke-warm bath, after dehairing, should be maintained at 100° F.
 Fifth—To comply with Government regulations the proper temperature must be maintained in the sterilizing or scalding bath.
 Sixth—Then after weighing, into the cooler, the hog goes, where a temperature at around 39° should be maintained.

Seventh—If to be stored, the dressed carcass is sharp frozen at zero or lower and transferred to and held at a temperature of 12 to 15° above zero.

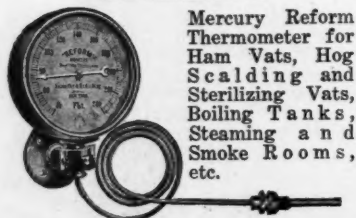
In the hog department there are seven distinct operations where proper temperatures of water or refrigeration govern the efficiency of the work as well as the value and market-ability of the finished product.

No system of manual regulation can control and maintain uniform and correct temperatures in these vital and important operations. But American S. & B. Instruments will automatically perform this service with scientific exactness, without labor cost and without the possibility of human forgetfulness or error. We have intensively specialized on the subject of temperature regulation for Packers, Sausage Makers and Ham Boilers and know from experience that American Automatic Instruments give results worth many times the cost of the equipment.

Write for Catalogs R-49, H-49 and B-49 and let us in on your "heat and cold" problems.

AMERICAN SCHAEFFER & BUDENBERG CORP. Brooklyn, N. Y.

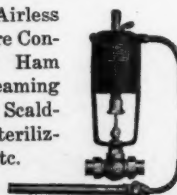
*Boston Cleveland Detroit *Chicago Tulsa *Los Angeles Buffalo *Pittsburgh Salt Lake City Philadelphia
 *Seattle
 *Stock carried at these branches.

**REFORM
Dial Thermometer**

Mercury Reform Thermometer for Ham Vats, Hog Scalding and Sterilizing Vats, Boiling Tanks, Steaming and Smoke Rooms, etc.

HONECO**Temperature Controller**

Honeco Airless Temperature Controller for Ham Vats, Steaming Tanks, Hog Scalding and Sterilizing Vats, etc.

**COLUMBIA
Recording Thermometer**

Columbia Recording Thermometer for Ham Vats, Hog Scalding and Sterilizing Vats, Boiling Tanks, Steaming and Smoke Rooms, etc.



7/8ths in.
inside diam.

9/16ths in.
inside diam.

3/8ths in.
inside diam.

1 3/16 in.
inside diam.



D 1



D 2



D 3



D 4

**Noncorrosive
Stuffing Tubes**

Made of Monel Metal

Highly Polished Very Smooth

Will not turn green like brass or copper—will not pit like aluminum—will not rust or corrode like other metals.

Sanitary

Durable

Made for All Sizes and Types of Stuffers

Give Make of Stuffer When Ordering

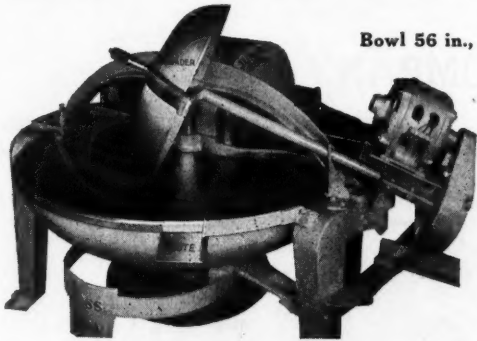
**THE
PACKERS MACHINERY
& EQUIPMENT CO.**

1400-10 W. 47th St.

CHICAGO

World's Largest and Fastest Meat Cutter and Mixer

"BOSS" JUMBO MEAT CUTTER WITH UNLOADER



Bowl 56 in., 9 Knives, Capacity 550 lbs., Motor 40-h.-p., Weight 5500 lbs.

Cuts, turns, mixes and discharges the meat 2 to 3 times faster than any other one machine.

Meat, being cut uniformly fine becomes high grade, juicy, glutinous, profitable sausage dough.

Plow and Bowl Shaver turn the meat and keep Bowl free from adhering fat.

Meat not touched by hand. Unloaded in 1/2 minute.

Other size "BOSS" Cutters with Bowls: 20, 23, 27, 33, 38 and 43 inches diameter.

THE "BOSS" ARE THE MOST PROFITABLE MACHINES FOR SAUSAGE MAKING

"BOSS" Enterprise Cutters

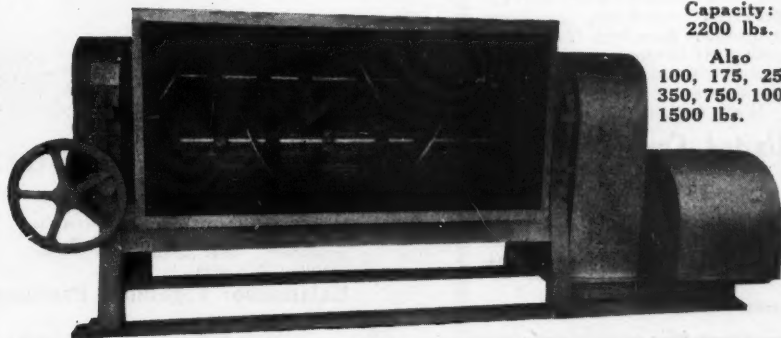
Nos. 156, 166, 176



Has Removable Shaft Bearings also High Stand

Best for Meat and Lard

JUMBO "BOSS" MIXER



Capacity: 2200 lbs.

Also 100, 175, 250, 350, 750, 1000, 1500 lbs.

Hand shaped Wings work and mix the fine cut meat dough with spices, water and filler, until they become an inseparable part of it.

"BOSS" Air Stuffers

100, 200, 400, 500 lbs.

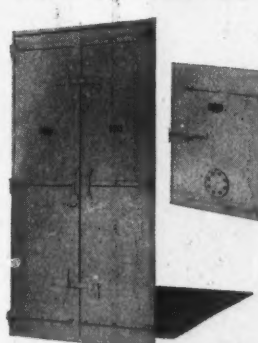


"BOSS" Smoke House Equipment

HAM TREES

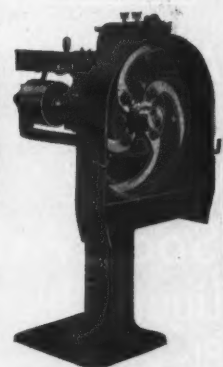
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THE CINCINNATI BUTCHERS' SUPPLY CO.

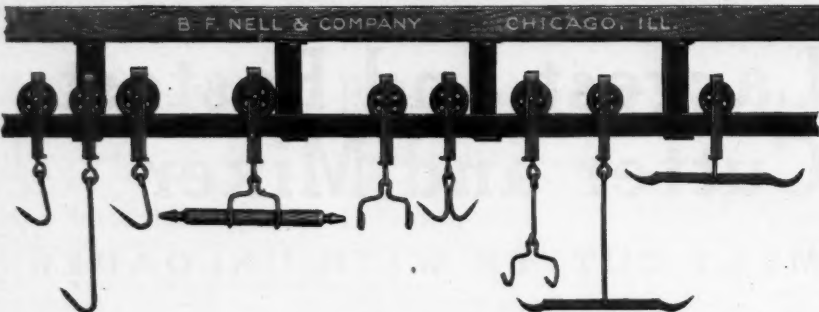
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Outfits

Manufacturers
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Sausage and
Rendering Outfits

Factory and Main Office—1972-2008
Central Ave. CINCINNATI, OHIO



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TROLLEYS

**For Hogs, Beef, Sheep, Calves
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All of our trolleys are finished smoothly throughout and the groove of the wheels has a smooth chilled surface, making a harder and better surface than a turned groove.

We can make prompt shipment from stock.

Also we can make any special traveler to order.

Write for prices

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There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

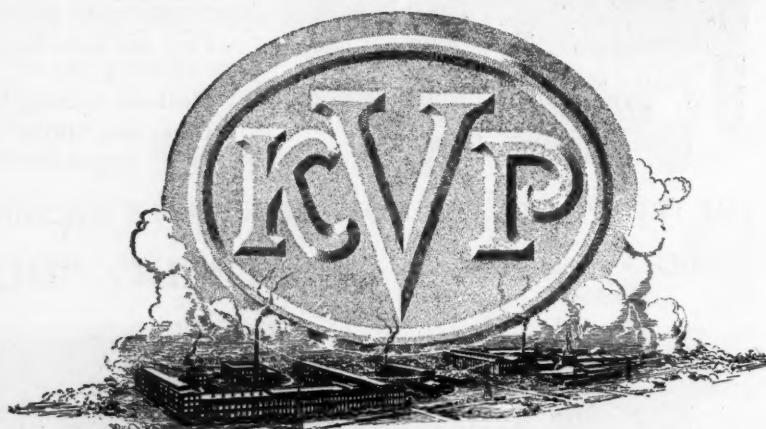
United Cork Companies
Plant at LYNDHURST, N. J.

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There Are Reputations at Stake

Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.



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Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

The MATHIESON ALKALI WORKS Inc.
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CHICAGO BRANCH OFFICE
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Deal Direct with the Manufacturer

What You've Been Waiting for!



Refillable, Returnable, Galvanized Steel Container

SIZES

50 gal. Pressed Cover
30 gal. Pressed Cover
18 gauge Steel

Circular and prices on application.

Delivery Basket

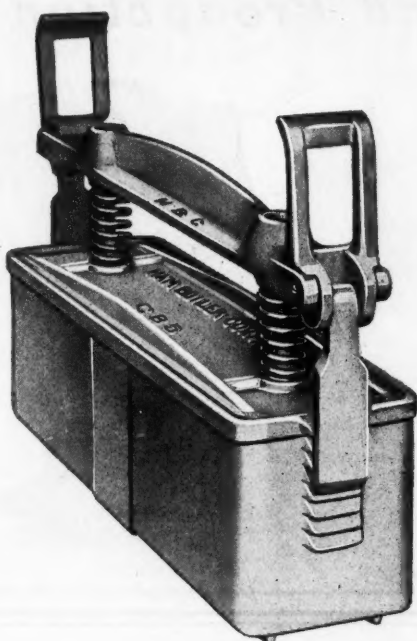
Made of 22 gauge galvanized steel all in one piece reinforced around the top with 1/2 steel rod welded at the ends with 1x1 1/2 angle iron on bottom.

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20 gauge galvanized steel. Stock sizes 15" diameter 12" high, 18" diameter 13" high. Can be furnished in any size to meet your requirements.

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Sheet Metal Dept. of
**Kretschmer
Mfg. Co.**
Dubuque, Ia.



Our Latest Achievement in Corn Beef Cooking

The CB-5 for Corned Beef Splits
Capacity 15 pounds

Constructed of cast aluminum, with the **yielding spring pressure**. Equipped with a new patented eccentric ratchet affording greater leverage.

Produces a superior product heretofore unequalled in flavor and appearance. Reduces shrinkage considerably over other methods, thus paying for itself in a short while.

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The Improved Adelmann Foot Press

For the convenience of those using a large number of our boilers daily, we have designed this foot press.

Will give the proper pressure, insuring uniform hams, and improves their appearance greatly.

Saves labor. Increases production.

Of simple but durable construction, easily operated, made to stand hard usage.

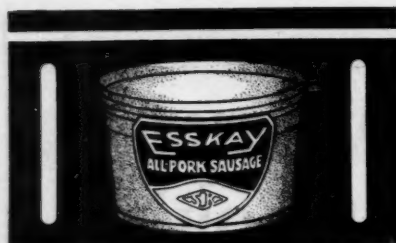
Ham Boiler Corp.

1762 Westchester Avenue

New York

Factory, Port Chester, N. Y.





Increased Sales Volume

easily obtained by the use of this paper package. Attractively decorated, attracts attention—causes two sales to be made where only one was produced before. The most practical package for sausage meat. Made in sizes holding one ounce to ten pounds. Send for samples and package suggestions.

KLEENKUP

the package that sells its contents

Mono Service Co.
NEWARK NEW JERSEY

The Bannon Separator

in the Packing House

soon

Pays For Itself

and

Never Wears Out

—♦—
Lots of Repeat Orders
—♦—

Let Us Tell You About It.
(See p. 107, The Blue Book)

The Bannon Company, Limited
32 Illinois St. Buffalo

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

Quality and Production

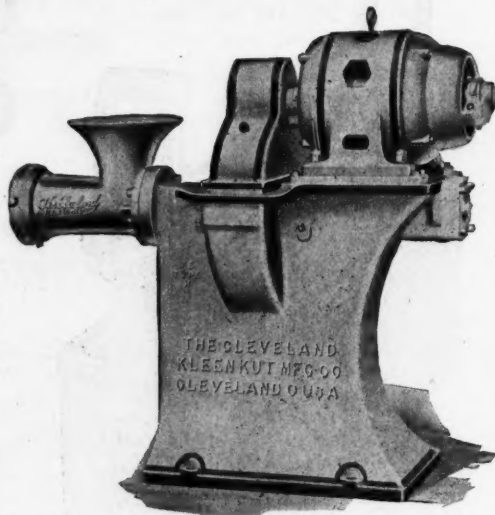
That is the way one highly pleased user puts it when he talks about the new No. 7E-Type-K. More meat per cost than he ever experienced before. And besides a better chopped product.

These results are only attainable with the No. 7E-Type-K Cleveland KLEEN-KUT Grinder.

Let us explain the advantages obtained by installing this powerful and quiet running grinder.

The Cleveland Kleen-Kut Mfg. Co.

Cleveland, Ohio, U. S. A.



The UNITED STATES CAN Co. CINCINNATI



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Pails, Cans and Sheet
Iron Lard Drums

Our customers are
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We originate and
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BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES

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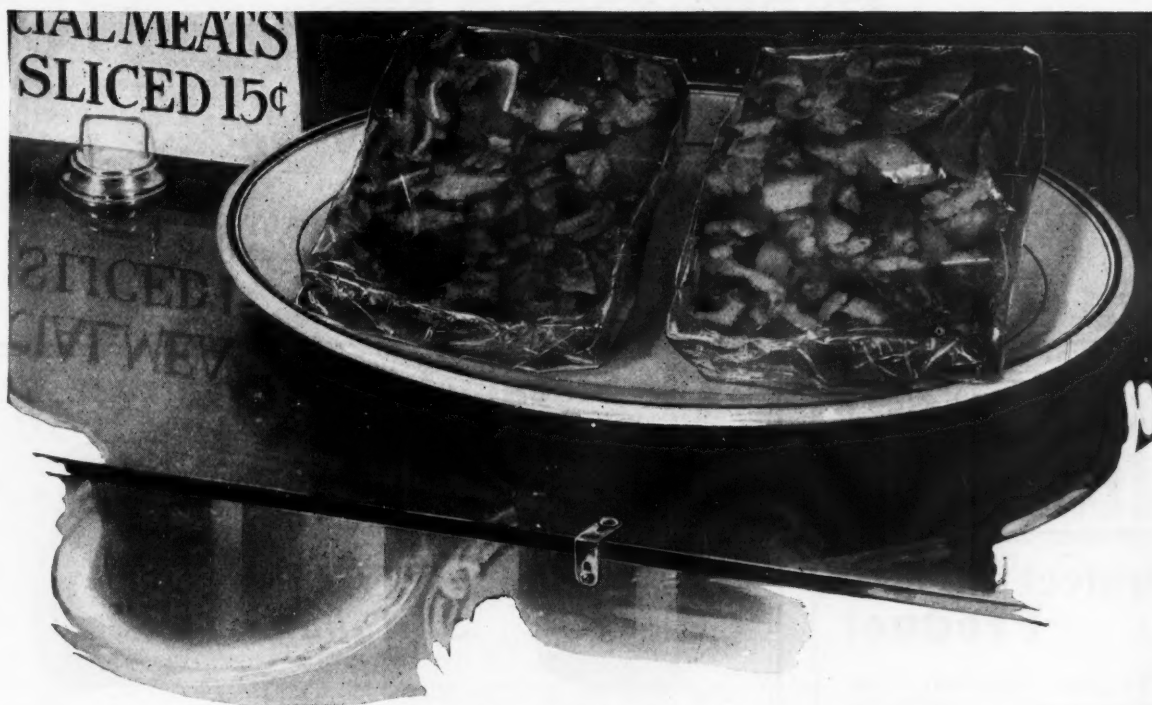
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Sanitary Rendering and Drying Tanks

Cookers, Tank House Machinery and Equipment. Tank Water Evaporators.



Quick sales in unit wraps of Cellophane

Cellophane is a new wrapping material—unusual because it's absolutely transparent. It is strong, impervious to grease or dirt, and comes in many colors and embossed patterns.

There's something about the clear, bright sparkle of your product, when wrapped in Cellophane, which says: "Cleanliness." Meats, in this transparent wrap, can be attractively displayed on top of counters—where quick sales are assured. Consumers discriminate in favor of Cellophane-wrapped provisions, because they are sanitary. Being absolutely grease-proof and dirt-proof, Cellophane

affords complete protection and eliminates all danger of contamination.

Retailers are paying more and more attention to proper display for their products. And Cellophane is recognized everywhere as a wonderful sales stimulant. Besides drawing attention to whatever it enfolds, Cellophane actually increases the value of products by guaranteeing their cleanliness.

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HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

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The Stockinet Smoking Process



Saves
Labor
Trimmings
Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
 SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
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Why Not You?
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CHATILLON
MEAT HOOKS



Screw In Hook Drive In Hook

Coated with Virgin Tin

The packer sees in the smooth bright surface, the sharp point and excellent shaping of Chatillon Meat Hooks the utmost that can be desired. Chatillon Meat Hooks are used by those who appreciate quality. Demand smooth bright hooks, properly shaped and tempered so they will not bend.



All Standard Sizes and Shapes
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Established 1835
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"S" Hook Bar Meat Hook



DOOR OPEN

The Daddy of Them All
 All are trying to imitate, which in itself is quite a compliment. Only four knives to maintain.
Four-Blade Cutter and Twin-Screw Mixer Combined
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Breadth



ONE score years of making containers for every container-using industry lays a broad foundation of experience for fulfilling your present and future needs. The contacts with so many varied can requirements bear fruit in the resources of Canco Service today.

The old saying goes "There's nothing new under the sun". That may or may not be true—but over and over again individuals come face to face with container problems that are new enough to them. Yet the same difficulties have almost surely been met and resolved before—and it is very likely that Canco men had a hand in solving them.

Remember this—the Canco organization is a storehouse and clearing house for a wealth of data on containers and their uses. The breadth of Canco contacts offers definite advantages to you—because a nation-wide experience can be centered on your needs.

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CONTAINERS OF TIN PLATE BLACK IRON GALVANIZED IRON FIBRE

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SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

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ESTABLISHED 1853

BUENOS AIRES

HAMBURG



Immediate Deliveries from
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Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
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The Most Efficient
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Sole Selling Agents for
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*Cleaners and Importers Sheep
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Everything
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Baskets
OUTWEAR
EVERYTHING

Your Lard Is No Better Than the Impression Folks Get of Your Cans

From the standpoint of science and sanitation your lard may lack nothing, but these qualities are easily nullified by unattractive containers.

Put the same kind of thought into your Lard Pails that you put into your Lard and you'll have a combination hard to beat.

Enterprise Lard Cans, Pails and Drums

are made at the tin plate center of the world. Highest quality tin, utmost mechanical care and lowest prices consistent with ENTERPRISE Service are at your disposal.

Ask us for our prices and facts

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McKees Rocks, Penna.

(A suburb of Pittsburgh)

Massachusetts Importing Company

Importers HIGH GRADE SAUSAGE CASINGS Exporters

*Direct Importers of Russian, Persian, Chinese Sheep
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Any Quantities & Deliveries

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BEEF BUNGS

*Send Us Your Inquiries
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The Original Firm—Established 1868
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&
STOFFREGEN
Sausage Casings**

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New York - N. Y.

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LONDON: 5 St. John's St., Smithfield, E. C. Telephone No. 1251 Broad

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Sheep Casings
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Beef Casings

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NEW YORK

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SAUSAGE CASINGS**

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

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SAUSAGE CASINGS AND
SUPPLIES**

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Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

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The Irish Casing Co.

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SAUSAGE CASINGS

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Sheep Casings a Specialty

**Sausage Casings
HARRY LEVI & COMPANY**

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Horns, Hoofs, Horn Tips and Waste
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IMPORTERS OF

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Every Elevator Expert Says:—

"Ridgway, you have the greatest thing in an elevator ever produced for the man who has steam."

They don't tell you that when out selling elevators of course, but they tell that to "Old Hook 'er" and laugh with us at the fellow who has steam and misses the Ridgway equipment.

As we write this ad

The Westinghouse Electric & Mfg. Co., the Great High Priest of Electricity, is equipping one of their plants with the Ridgway Elevator.

The Westinghouse Co. has engineers that KNOW.

As we write this ad

The Public Service Co. of New Jersey is equipping the big new plant going up at Newark with the Ridgway Elevator.

The Public Service Co. furnish all the electricity in New Jersey from Trenton to New York.

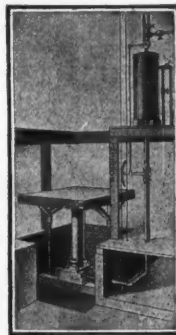
The Public Service Co. has engineers who KNOW.

THE Wise One who has steam will always

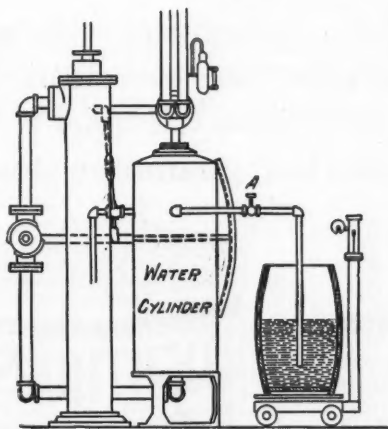
"Hook 'er to the Biler"

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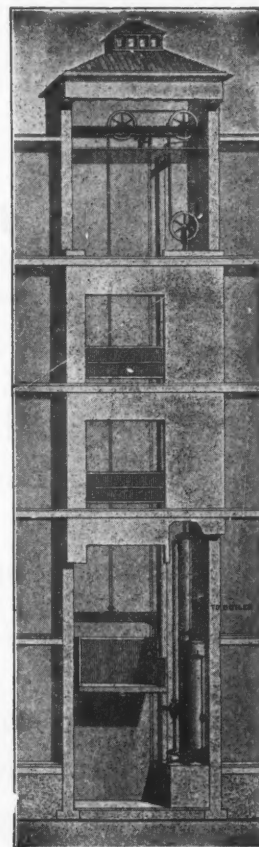
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How to Test It



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Sturdy, Rugged Presses for Long, Efficient Service

We Build Hydraulic Curb Presses of Every Type for
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*No special preparation of material is necessary with these presses.
They will compress any material that can be placed in the curb, with-
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Southwark Curb Presses can be furnished in capacities ranging
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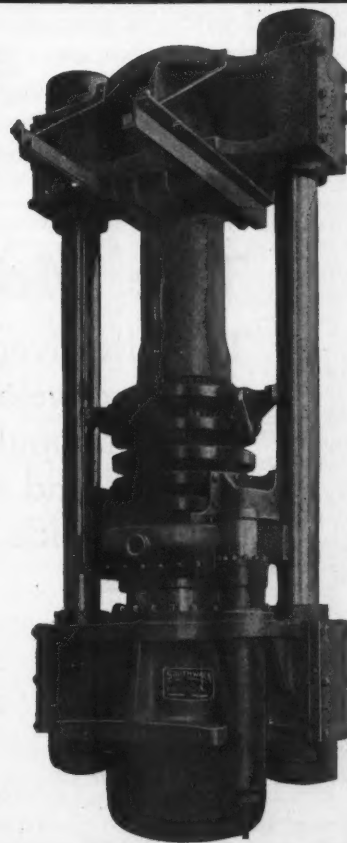
The press illustrated is equipped with stripper rams which auto-
matically eject the cakes of compressed material from the curb, after
the pressing operation is completed.

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For Steady, Dependable Service

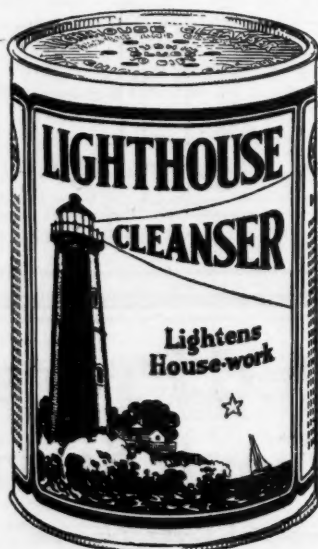
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LIGHTHOUSE CLEANSER

A dependable, economical cleansing and scouring compound. Especially fine for cleaning metal, tiling, marble and wood. Lighthouse Cleanser is a combination of natural cleansing agents that guarantee steady, dependable service.

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Lighthouse Cleanser is recommended for packinghouses, factories, etc., because it is manufactured with the purpose of securing maximum effectiveness in thorough cleaning with the least waste of time and effort.



Buy in Bulk— By the Barrel

It is more economical, when used by industrial concerns, to buy Lighthouse Cleanser by the barrel, or in pails or kegs. For individual use, we recommend the smaller packages.

The Modern Efficient Cleanser

The effectiveness and cleansing properties of this scientifically developed product, have made Lighthouse one of the most popular and widely used cleansers on the market. You will find it particularly suited for your various requirements. Quick delivery may be had from any of our various branches.

Write for prices

ARMOUR AND COMPANY

Department of Laundry Soap
1355 W. 31st Street, CHICAGO, ILL.

THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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Vol. 73

Chicago and New York, July 4, 1925.

No. 1

Who Stole the Packer's Profits?

**He Himself Was the Thief Because
He Kept on Buying Hogs Without
Knowing Where He Was Coming Out**

Have you operated on a day-to-day basis, Mr. Packer, believing each day that the shortage in hogs had arrived, or was not far off?

If you have, you are one of those who may have contributed to the enormous increase in hog prices.

And the end of the hog run is not yet. In fact, the supply of hogs in the first half of the year has been much larger than all predictions indicated it would be.

But packers have gone merrily on and paid the price.

A Sad Half-Year.

The first half of 1925 is history—a rather sad history so far as the American meat packing industry is concerned. The story is easily told.

Receipts of hogs at leading markets during the first half of 1925 have been only 15 per cent lower than a year ago, but hog prices have averaged about 65 per cent higher than during the first six months of 1924.

This means that packers have paid out some \$100,000,000 more for hogs during the first half of 1925 than they did during the first half of 1924—and got some two-and-a-half to three million fewer hogs for their money!

But the really sad part of the story is this:

Saddest Part of the Story.

Since the first of last November, with a few unimportant exceptions, packers consistently have paid out more for hogs than they could get on the market for the pork and by-products from those hogs. In other words, nearly every hog bought since last November has been bought at a loss.

Every packer knows this—knows it to his sorrow. And, what may be more important, he knows that he and his competitors are responsible for the situation—knows that he and the other packers have had too great faith in the

future, looking forward to advances in the provision market to enhance the value of inventory and turn a loss into a profit.

The trouble is that the advances in provisions never kept far enough ahead of the advancing hog prices to do the packer much good.

If prices continue to advance as they have, there can be no immediate hope for the future, because anybody who knows anything about the meat business knows that consumers aren't going to respond favorably to increases in prices.

Look at what happened to the trade in April and May, when product prices advanced, following the spectacular rise in the hog market. Consumers backed

away from the higher levels like a scared cat backs away from a bull-dog.

Situation Worse than Ever.

The recent sharp advances in hog prices have aggravated a situation that already was serious. The hog market at Chicago has advanced more than 10 per cent since the first of June, and present hog prices are some 80 per cent higher than they were a year ago.

There has been considerable talk of a hog shortage, and some have predicted 15-cent hogs.

Yet few people, seemingly, stop to realize that receipts at the leading markets so far this year have been about 15 per cent higher than they were during the first half of 1922, which was a more nearly normal year than either of the last two, when the record hog production was at its height.

The fact that declines of several million dollars have occurred in the value of the meat and lard exported from this country during the first half of 1925, as compared with a year ago, seems to have no bearing on the situation.

What is the Remedy?

Everybody is asking: "What is to be done?"

The plain fact is that packers cannot continue to pay more for hogs than current values for the products justify.

Every packer must buy his hogs at a price which will enable him to place the product on the market within reach of the average pocketbook, and which will net the packer a reasonable return.

Further losses are the alternative.

But how are packers to know what price they can afford to pay for their hogs? How are they to know when they are paying too much?

That is easy. Work out a "Short Form Hog Test" every day and buy your hogs accordingly.

If you can't buy hogs on the basis of the figures shown by the test, don't

Did You Know It?

How many packers know these facts?

In the first 6 months of 1925 the hog runs were only 15 per cent less than they were in the record year, 1924.

Packers have paid on an average 65 per cent more for their hogs than they did in the first 6 months of 1924.

Since the first of June packers are paying 80 per cent more for their hogs than they did a year ago.

Packers have paid out some \$100,000,000 more for hogs during the first half of 1925 than in the same time in 1924.

Even at present prices only the best brands of product move freely.

Who is going to buy the great mass of medium-grade product? The workingman.

But is the workingman going to pay the price?

What is to be done?

Make a "Short Form Hog Test" every day, and be guided by the story it tells.

See next page for Cutting Test worked out on Monday's prices.

buy them until hog prices come down, or product prices go up.

Make a Test every Day.

Anyway, work out the "Short Form Hog Test" and see where you stand. You would hesitate to continue writing checks on your bank account without knowing what your balance was.

The principle of buying hogs blindly is just the same.

On this page is a "Short Form Hog Test" worked out on the basis of prices of product at Chicago on Monday, June 29.

An average offal credit and average expense items are included, so that a good idea can be had of the way hogs are cutting out. Some variation in these figures will be shown in the tests

at different plants, owing to different conditions of operation.

The main idea is this: "Know where you are at!"

Packers' Losses on Hogs

Recent sharp advances in hog prices, causing packers to lose from \$2 to \$3 per head on every hog dressed, have caused president Oscar G. Mayer of the Institute of American Meat Packers to call the attention of the trade to the situation.

"Hog prices at Chicago have advanced almost a dollar and a half per hundred pounds, or more than 10 per cent, since the first of June," Mr. Mayer said in a public statement this week. "The present price is 85 per cent higher than it was a year ago. Hogs are costing packers from

\$2 to \$3 more per head than the returns from the products, based on current market values, minus expenses.

"There has been talk of a hog shortage, yet receipts at the leading markets so far this year have been 15 per cent. higher than they were during the first half of 1922, which was a more nearly normal year than 1924 and 1923, when hog production was abnormally large.

"Although receipts at the leading markets during the first half of this year have been only 15 per cent. lower than a year ago, hog prices at Chicago have averaged some 65 per cent higher than they did in 1924.

"Briefly, this means that the packers of this country have paid the farmer some \$100,000,000 more for hogs during the first half of 1925 than they did during the first half of 1924, and got some two and a half to three million fewer hogs for their money."

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of June 29, representing actual transactions, Chicago, that date.

Product—	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.			
	Avg. live weight.	Percent	Price	Amount.	Avg. live weight.	Percent	Price	Amount.	Avg. live weight.	Percent	Price	Amount.
Reg. Hams	10/12	13.90	.23½	\$3.27	14/16	13.75	.23½	\$3.23	14/18	13.00	.23½	\$3.05
Picnics	4/5	5.50	.15½	.85	5/7	5.60	.15¼	.85	6/8	5.50	.15¼	.84
Boston Butts		4.10	.20½	.84		4.00	.20½	.82		4.00	.20½	.82
Pork Loins	6/8	9.50	.26	2.47	8/10	9.10	.26	2.37	10/12	8.75	.23½	2.06
Bellies	8/10	11.50	.27	3.10	8/14	10.70	.26	2.78	12/16	5.00	.24¾	1.22
Bellies									16/20	6.25	.22½	1.41
Fat Backs									8/12	4.50	.14¾	.67
Plates and jowls		1.75	.15½	.26		2.00	.15½	.30		2.00	.15½	.30
Raw leaf		1.75	.16¾	.28		2.00	.16¾	.32		2.30	.16¾	.37
P. S. lard, rend. wt..		11.70	.16¾	1.89		13.75	.16¾	2.22		11.75	.16¾	1.89
Spare ribs		1.15	.13¼	.15		1.00	.13¼	.13		1.00	.13¼	.13
Lean trimmings		1.60	.12½	.20		1.50	.12½	.19		1.50	.12½	.19
Rough feet		1.60	.02	.03		1.25	.02	.03		1.25	.02	.03
Tails		0.15	.10	.02		0.10	.10	.01		0.10	.10	.01
Neck bones		0.80	.04½	.04		0.65	.04½	.03		0.65	.04½	.03
Total cutting yield...		65.00				65.40				67.55		
Total cutting value (100 lbs. live wt., Chicago)				\$13.40				\$13.28				\$13.02

Here's where you figure your net returns (based on 100 lbs. live weight, Chicago):

TOTAL CUTTING VALUE (from above)	\$13.40	\$13.28	\$13.02
Edible and inedible killing offal value....	.45	.47	.48
TOTAL GROSS CUTTING VALUE..	\$13.85	\$13.75	\$13.50
EXPENSES			
Hogs cost alive per 100 lbs.			
Add freight, bedding, etc., if any.....	\$13.55	\$13.52	\$13.52
Buying, driving, labor, refrigeration, repairs and plant overhead.....	.60	.55	.53
Killing condemnations and death losses in transit (say ¾ per cent of live cost)...	.18	.21	.24
TOTAL LIVE COST per 100 lbs..	\$14.33	\$14.28	\$14.29
Deduct TOTAL COST from TOTAL GROSS CUTTING VALUE to get profit or loss per 100 lbs.			
Loss per cwt.....	.48	.53	.79
Loss per hog.....	.82	\$1.06	\$1.87

The cost figures given above are furnished by a representative packing company. They are merely for purposes of illustration, and undoubtedly will vary slightly from the figures of other companies.

East vs. West Live Stock Rate Fight

The controversy between Eastern and some Western packers and the railroads over livestock freight rates to the East continued with Interstate Commerce Commission hearings at New York last week. Opening of the hearings was reported in a previous issue of THE NATIONAL PROVISIONER.

What the Eastern packers want in the way of freight rate relief is indicated in the evidence of B. M. Bryan, their traffic expert, whose demands were outlined as follows:

1—A rate of 48 cents per 100 pounds, Chicago to New York, in lieu of the present rate of 56½ cents.

2—Corresponding reductions on all other Eastbound livestock rates on the usual percentage basis.

3—Similar reductions on all rates from Western and Southern markets.

4—Reductions from Pittsburgh, Buffalo and points East thereof to be on same relationship as exists between fifth-class rates.

5—Equalization of rates via all Mississippi River crossings by use of necessary proportional rates.

6—Equal rates on cattle and on small stock in double-deck cars, with the usual percentages on small stock in single-deck cars.

7—Equal rates applying over all joint line routes 500 miles or over.

8—Removal of alleged prejudice against livestock rates by the establishment of the following rates, Chicago to New York: Livestock, 48 cents; packinghouse products, packed, 56½ cents; S. P. meats, loose, 65 cents; fresh meats, 78 cents; other rates from Western points adjusted to this relationship.

9—Reparation on shipments moving during past two years.

Packers' Claims Opposed.

Mr. Bryan's position was violently attacked by Attorneys Day and Olcott, representing the Eastern carriers, and by Attorney Blanchard, representing the Armour group. Mr. Blanchard joined in the request for a reduction in the livestock rates, but also demanded a reduction in the meat rates, so as to give both Eastern and Western packers an "even break."

The Swift group and the Wilson group asked for a material reduction in the present livestock rates. W. A. Mayfield, traffic expert for the Swift group, introduced elaborate exhibits designed to show that the movement of livestock from West to East is really the last of several movements, and is properly comparable with proportional rates and proportions of rates on other commodities. When such comparisons were made as indicated in his exhibits, the present livestock rates were shown to be earning more for the carriers than other traffic handled under similar conditions.

The Wilson group witness was R. R. Hargis, assistant traffic manager of Wilson & Company. Mr. Hargis introduced numerous exhibits purporting to show that the present livestock rates are too high when compared with rates in other territories, and when compared with the rates on other traffic in the Eastern territory.

Want Fair Deal for All.

The Armour group witness was W. W. Manker, assistant traffic manager of Armour and Company, and veteran of many

hard-fought rate battles throughout the country. Mr. Manker had no quarrel with any group seeking reductions in the present rates, but insisted upon their demanded reduction in both livestock and meat rates. His people operate houses in both Eastern and Western territory and it is essential to all concerned that a proper relationship be established on both the live animals and meat products.

C. B. Heinemann, representing a number of packers buying through the Kennett-Murray organization, was called as a witness by the New York group, and gave testimony regarding certain phases of the case. He expressed the belief that it was highly essential to the livestock producers that there be no rate adjustment that would handicap either the Eastern or Western packers.

"In either case," explained the witness, "human nature would assert itself, and any restriction of competition would react against the livestock producer, who can ill afford it."

Livestock Men Want Reduction.

H. R. Park, traffic manager of the Chicago Live Stock Exchange, stated the position of his organization to be in favor of a material reduction in livestock rates, and the restoration of a rate relationship similar to that which existed for more than a quarter of a century under the Cooley award.

Judge S. H. Cowan, of Texas, speaking in behalf of the livestock producers, stated that his people were demanding a reduction in livestock rates in all territories.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

"Congress has gone on record," he explained, "in delegating to this commission the duty of effecting a reduction in livestock and meat rates at the earliest possible date. Moreover, the economic conditions throughout the great producing territories make it imperative that this case be handled expeditiously, and without regard to petty contentions of these carriers."

Defense of the Railroads.

The defense of the carriers largely went to the usual comparison of earnings, allegations that livestock traffic required special handling, light loading, etc.

At the conclusion of the evidence of the carriers, the examiner expressed the hope that a hearing would be held in Chicago early this fall, at which time testimony would be limited to the economic features, as required under the Hoch-Smith resolutions in Congress.

Packers Who Are Participating.

The New York group of packers, represented by attorney Karl Knox Gartner, included the following:

Figge & Hutwelker Co., Strauss and Adler, Inc., J. M. & P. Scanlon, Inc., Geo. Kern, Inc., Rohe & Brother, New York Veal and Mutton Co., Manhattan Veal and Mutton Co., Inc., Weisbart and Rodman Co., Inc., Eastern Veal and Mutton Co., Inc., Otto Stahl, Inc., all of New York City. Adolph Goebel, Inc., C. Lehmann Packing Co., Strauss & Schick, A. Aron, Inc., Chieffetz & Greenberg, Weil & Isaacs, International Provision Co., all of Brooklyn. Merkel Brothers, Inc., Jamaica, L. I., N. Y. Brainard Brothers, Thomas A. Hughes Co., H. Heilbrunn Co., Isador Heilbrunn, William Everett's Sons' Co., all of Jersey City, N. J. Charles Miller Co., North Bergen, N. J. A. Fink & Sons, Herbst Moch Co., John Engelhorn & Sons, Leo Schloss, Inc., Charles Maybaum & Son, Inc., all of Newark, N. J.

A group represented by attorneys A. Z. Baker and E. M. O'Bryan included the following:

Allied Packers, Inc., Chicago, Ill.; Parker Webb Co., Detroit, Mich.; Klinck Packing Co., Buffalo, N. Y.; F. Schenk & Sons Co., Wheeling, W. Va.

Detroit Packing Co., Detroit, Mich.; Detroit Live Stock Association, Detroit, Mich.; Hammond Standish Co., Detroit, Mich.; Sullivan Packing Co., Detroit, Mich.

Jacob Dold Packing Co., Buffalo, N. Y.; Danahy Packing Co., Buffalo, N. Y.

John Hoffman's Sons Co., E. Kahn's Sons Co., H. H. Meyer Packing Co., Kroger Grocery & Baking Co., Ideal Packing Co., A. Sander Packing Co., J. & F. Schroth Packing Co., all of Cincinnati, O.

Cleveland Provision Co., Blumenstock & Reid Co., Theurer-Norton Provision Co., Lake Erie Provision Co., Ohio Provision Co., Cleveland Union Stock Yards Co., all of Cleveland, O.

Columbus Packing Co., Columbus, Ohio. Dunlevy-Franklin Co., Fried & Reine-man Packing Co., Pittsburg Provision & Packing Co., William Zoller Co., Oswald & Hess, J. M. Denholm & Bro., all of Pittsburgh, Pa.

Another group, represented by attorney Ross Dean Rynder, included:

Swift & Company, Plankinton Packing Co., Milwaukee, Wis.; United Dressed Beef Co., New York, N. Y.; J. J. Harrington & Co., Inc., New York, N. Y.; Van Wagenen & Schickhaus Co., Newark, N. J.; Bimble Co., Newark, N. J.; Sturtevant & Haley Beef and Supply Co., Somerville, Mass.; Springfield Provision Co., Brightwood, Mass.; Sperry & Barnes Co., New Haven, Conn.; North Packing & Provision Co., East Cambridge, Mass.; John P.

Squire & Co., Corkran Hill & Co., Inc., Baltimore, Md.; White, Peavy & Dexter Co., Worcester, Mass.; New England Dressed Meat & Wool Co., Somerville, Mass.

Another group represented by attorney Paul E. Blanchard included New York Butchers Dressed Meat Co., New York; North American Provision Co., Chicago; Armour and Company, Chicago.

The Iowa group, represented by attorney Walter E. McCornack, comprised T. M. Sinclair & Co., Ltd., Cedar Rapids, Iowa; Kohrs Packing Co., Davenport, Ia.; Jacob E. Decker & Sons, Mason City, Ia.; John Merrill & Co., Ottumwa, Ia.; Rath Packing Co., Waterloo, Ia.

The Wilson group, represented by attorney Nuel D. Belnap, included Wilson & Company, Inc., Chicago, and the Wilson-Martin Co., Philadelphia and Baltimore.

The Kennett-Murray group, represented by attorney C. B. Heinemann, comprised the Kennett-Murray Companies, Chicago and elsewhere; Albany Packing Co., Albany, N. Y.; Beste Provision Co., Inc., Wilmington, Del.; Croninger Packing Co., Shamokin, Pa.; Federal Packing Co., Cleveland, Ohio; Ferguson Packing Co., Johnstown, Pa.; Field Packing Co., Owensboro, Ky.; Frederick County Products Co., Inc., Frederick, Md.; Edward Hahn, Johnstown, Pa.; A. C. Hofmann & Sons, Syracuse, N. Y.; C. Hohmann & Sons, Baltimore, Md.; C. G. Kriel Co., Baltimore, Md.; Kurrle Packing Co., Baltimore, Md.; A. H. March Packing Co., Bridgeport, Pa.; Marion Packing Co., Marion, Ohio; Miller Brothers, Schenectady, N. Y.; Peters Packing Co., Inc., McKeesport, Pa.; Rochester Packing Co., Inc., Rochester, N. Y.; Sandusky Packing Co., Sandusky, Ohio; Wm. Schludenberg-T. J. Kurdle Co., Baltimore, Md.; Seltzer Packing Co., Pottsville, Pa.; Shafer & Company, Baltimore, Md.; Shamokin Packing Co., Shamokin, Pa.; United Home Dressed Meat Co., Altoona, Pa.; C. F. Vissman & Co., Louisville, Ky.; Wilmington Provision Co., Wilmington, Del.; C. A. Young Co., Johnstown, Pa.

The Philadelphia group, represented by E. W. Skipworth, included John J. Felin & Co., Inc., Louis Burk, Inc., and F. G. Vogt & Sons, Inc.

Kingan & Company of Indianapolis, Ind., and Richmond, Va., were represented by Attorney George P. Boyle. Comstock & Co., and Kimball & Colwell Co., Providence, R. I., were represented by Attorney Royal F. McKenna.

Louisville, Ky., packing interests were represented by Attorney A. F. Vandegrift.

Judge S. H. Cowan of Texas represented the various livestock associations.

The Chicago market group represented by Attorney Henry R. Park, included the Chicago Live Stock Exchange and the Traders' Live Stock Exchange.

To protect the horse rates, Secretary Wayne Dinsmore intervened for the Horse Association of America.

Weighing Livestock

In a recent issue THE NATIONAL PROVISIONER called attention to money lost by many shipper packers in not weighing livestock at destination. They had been paying freight on "fill," and did not know it!

When livestock is loaded for shipment the "filled" weight is put on the bill. The buyer is entitled to claim the weight at destination, known as the "gaunt" weight, as the basis of freight payment.

One packer put in a livestock scale and paid for it in one month on money saved on freight bills!

This article in THE NATIONAL PROVISIONER attracted a lot of attention. The first reply to come in showed how many packers were being victimized because they did not know how to claim their rights.

This packer went to his freight agent

with his claim, and the agent did not seem to be able to get any light on it from his company! Here is what he says:

Editor The National Provisioner:

Please give me the new ruling covering the weighing of cattle at destination for packers.

Our local freight agent doesn't seem to be able to get anything on this from the railroad company.

Most of our cattle come through from the West, and paying on actual weights will save us a good deal of money.

Anything you can give us on this new ruling will be appreciated.

The rule to which the article in THE NATIONAL PROVISIONER referred is in no sense a new one. It has been in effect in the territory in which the inquirer is located since 1920.

Your local freight agent will find the rule in "Jones Exception to the Official Classification."

He will find that it provides that where facilities are available for weighing at destination, and there is a variation between destination and origin weights, the destination weights of the livestock weighed off the cars may be used.

The rule is carried in item number 3,230 of Jones I. C. C. No. 1,594.

Any packer who has difficulty in getting satisfaction from the railroad company in such a matter as this should notify THE NATIONAL PROVISIONER at once. If he is a member of the Institute of American Meat Packers, the Institute's Traffic Department will handle the case for him promptly.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



OPENING OF THE NEW SERVICE LABORATORY OF THE INSTITUTE OF AMERICAN MEAT PACKERS.

President Oscar G. Mayer, Director Lewis, the laboratory staff and a group of packers inspecting the new laboratory on the opening day.

Packers' Service Laboratory Gets Under Way

Member companies of the Institute of American Meat Packers have lost no time in demonstrating the fact that they regard the establishment of the Institute's service laboratory as a valuable addition to its practical activities. Impressed with the fact that this laboratory can give them not only accurate chemical analyses of samples submitted, but practical interpretations of each analysis as well, a number of companies already have come to the laboratory for service.

The laboratory opened for business on June 16, and within two weeks several companies have entered into annual agreements for analytical service, while others are sending in samples for expert handling.

J. A. Hynes, a well-known chemical expert, is chief chemist in charge of the laboratory, and R. W. McNulty, also a chemist of experience, is the assistant. The laboratory is located at 9 South Clinton Street, Chicago.

At the invitation of Oscar Mayer, president of the Institute, a number of Chicago packers who have been actively interested in the establishment of the new project, and members of the Institute staff made a tour of inspection of the laboratory. The accompanying illustrations, which are from photographs taken at that time, give an idea of the equipment and resources of the laboratory.

Uses of the Laboratory.

With the opening of the laboratory, member companies of the Institute now have at their disposal an analytical laboratory which will serve them in three ways.

In the first place, the staff will make analyses of packinghouse engineering supplies, products, and by-products for any individual companies.

Secondly, members may consult with the staff of the laboratory on matters of a chemical nature having to do with packinghouse procedure. For both these classes of service a nominal established charge will be made, inasmuch as the laboratory must be self-supporting from the first. Results of tests or consultations in such cases will, of course, be kept confidential by the laboratory staff.

The third class of service has to do with information on patent or proprietary preparations, curing formulas, etc., which are offered to the packing industry for sale. Where the information developed in such cases is of general interest to member companies, no charge will be made for handling the samples, and results of the analyses will be furnished to all members in bulletin form. Service of this sort which is of a special or local character, however, will be charged for at the established rate.

Work Done at the Start.

In the first fortnight of its operations the laboratory received from member companies a wide range of requests for service, according to a report by Dr. Hynes. Samples were submitted of grease, coal, tankage, mace, nitrates, mixed spices, boiler compound and simi-

lar commodities. The laboratory staff analyzes each sample and in the case of work done for individual companies tells in its report what the sample contains and the significance of the findings.



THE RESULTS OF THEIR LABORS

Former President Chas. E. Herrick and Chairman Arthur Lowenstein of the Committee on Scientific Research looking over the new laboratory.

This special service of interpretation is possible as the staff is familiar with packinghouse commodities and can tell whether or not the samples tested indicate that



DR. J. A. HYNES

Chief Chemist of the new Service Laboratory

the product is suited for the packer's purposes. In addition, the laboratory staff has the advantage of being able to consult whenever necessary with members of the Institute staff and committees who are authorities on various phases of packinghouse practice. Being located in Chicago, which is a great center of educational and scientific resources, is of additional advantage to the laboratory.

TRADE GLEANINGS.

Dawson Oil Mill Company, Dawson, Texas, plans to erect a \$45,000 addition to its mill.

Baltimore Packing Company has been incorporated in Baltimore, Md., with a capital stock of \$20,000 by Robert J. Veihmyer.

Buckeye Cotton Oil Company, Greenwood, Miss., is rebuilding its oil mill and installing new machinery at a cost of around \$200,000.

Gatesville Cottonseed Oil Mill, Inc., has been chartered in Gatesville, Texas, with a capital stock of \$50,000 by Frank F. Wier and J. A. Hallman.

Fort Smith Cotton Oil Company, 723 North First street, Fort Smith, Ark., plans to rebuild its plant which was recently burned with a loss of \$100,000.

Cudahy Brothers Company, Cudahy, Wis., is gradually selling its line of retail meat markets in the state and will withdraw from the retail business altogether.

Marine Products, Inc., has been incorporated in Reidsville, Va., with a capital stock of \$100,000 by A. E. Beitzell, 1339 Girard street N. W., Washington, D. C. The company will manufacture fertilizers.

MEAT DEMONSTRATION PRIZES.

Meat teams of agricultural club boys and girls demonstrating at the American Royal Livestock Show at Kansas City in November are offered cash prizes by the National Live Stock and Meat Board.

At its recent annual meeting the Board decided to offer prizes of \$40, \$25 and \$15 to the three best meat demonstration teams. The demonstrations given may be centered in meat cutting, showing cured meats, cooking meats, or in presenting meats and giving data as to their nutritive value.

This is a new move in the program of the National Live Stock and Meat Board toward a better understanding and wider usage of meat by the men and women of tomorrow.

NEW BRITISH BROKERS.

Macpherson, Train & Co., a partnership between Thomas Macpherson and Robert W. Train, have started trading at Adelaide House, London Bridge, E. C. 4. These men, who are very well known in the trade, were formerly with W. Weddel & Co. in London, and have had a great deal of experience with packing house products. Mr. Macpherson was formerly manager of the hides, tallow and general produce department of Weddel & Co.

SLAUGHTERING RUSSIAN PIGS.

The export slaughterhouse at Reval, Esthonia, will begin to slaughter Russian pigs this coming Fall, according to a report to the U. S. Department of Commerce. About 500 pigs per week will be handled.

Argentine Drouth Hurts Meat Supply

Choice Cattle Prices High—One Plant Shuts Doors

(Staff Correspondence of The National Provisioner.)

En route to Germany, May 28, 1925.

Several important changes have taken place in the South American packing industry. These changes, however, are not in prices, which are unchanged at 7c per lb. live weight for choice beef steers suitable for chilling to England, and 5c per lb. for good cattle for the Continent.

Lower grades are to be had cheaply at the principal packing centers in South America.

Drouth Hurts Livestock Producers.

This is in consequence of the long drouth prevailing for about a year, which caused farmers and ranchers to rush lean cattle to market on account of lack of food. Those parts of the Argentine provinces which have been benefitted by rain during the past few months will soon be in a position again to supply good fat cattle in large numbers.

The sheep crop in the southern provinces has suffered greatly from drouth and cold, and thousands of lambs have died. Sheep farmers complain of this and also of low wool prices, although the latter are higher than in pre-war times. Sheep killing during the last season has been very limited.

English Plant Closes.

About two years ago the English-Dutch Meat Company bought from Vestey Brothers their packing plant at Las Palmas, 50 miles from Buenos Aires, situated on the Parana River. During April, 1925, killings there were stopped, and at a meeting of share-holders in London late in April it was announced that the reason for this was the high prices for cattle of choice quality in the Argentine.

American packers are in position to pay high prices, and furnish stiff competition.

First of all, they always have a reserve of experienced employes, which means reduced expenses, which is very important, especially in the packing industry.

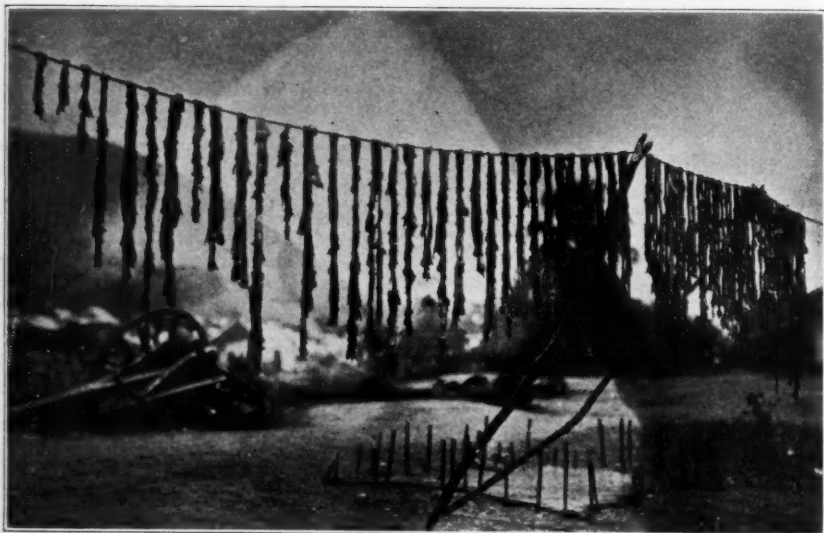
Americans Use By-Products.

The utilization of by-products has always been the cause of superior strength in the American packing industry. Last, but not least, the people in the United States are buyers of a great many meat cuts of the highest quality direct from the Argentine plants to the parent plants in America.

Swift & Company has opened a new beef packing plant at Rosario, 200 miles from Buenos Aires, with a capacity of 7,000 cattle weekly.

Vestey Brothers have under construction one of the biggest packing plants in the South in a suburb of Buenos Aires, which will be ready to operate in May, 1926.

At present they are operating two plants in the neighborhood of Buenos Aires, one of which, that in Zarate, was recently sold to an Italian concern with the assistance of English bankers. Until their new plant is completed, however, they are renting the one in Zarate from the new Italian owners until June 1, 1926.



PREPARING JERKED BEEF IN CENTRAL AMERICA.

This is neither the family wash nor a display of moth-eaten stockings. The picture shows strips of jerked beef subjected to the drying influence of the sunshine in Honduras, Central America. This is the method in use throughout Central and South America where refrigeration is not available.

When a steer is killed the fresh meat must be eaten within 24 hours. That which remains is cut into strips and dried into jerked beef. The hide may be seen staked upon the ground.

American consumers of beef want their product chilled and handled in the most sanitary condition. Cured beef is confined to the manufacture of dried beef, corned beef and barreled beef. Consumers here would not relish beef that had been salted and hung out in the open, exposed to dirt and insects, until it was sufficiently dried out and preserved for future use.

BRAND IN FERTILIZER WORK.

Charles J. Brand, who is well-known in the packing industry, has been selected by the new National Fertilizer Association as executive secretary and treasurer.

Mr. Brand was the organizer and first chief of the former Bureau of Markets of the U. S. Department of Agriculture, and since 1922 has been with the department in the capacity of consulting specialist in marketing. He has given special attention to the economic problems arising out of the operation of the Packer and Stockyard and the Grain Futures Administrations.

The new National Fertilizer Association is a combination of the two previously existing associations, one occupying the southern and one the northern and western fields. Executive headquarters will be located in Washington, D. C., and branch offices will be established in Chicago, Atlanta, Ga., and Shreveport, La.

Under the direction of the president of the executive committee, Mr. Brand will supervise soil improvement work, cost accounting, traffic activities, improved trade practices, standardization and public relations for the association. He will assume his new duties as soon after July 1 as he can complete his present work.

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Where Packers CAN Cooperate

[This editorial appeared in THE NA-
TIONAL PROVISIONER of Jan. 3, 1925. It
is reprinted by request of numerous packer
readers.]

The watchword of economy in
government expenditure adopted by
President Coolidge, and the basic idea
of elimination of waste in industry
back of Secretary Hoover's adminis-
tration of the Department of Com-
merce, are two fundamentals which
find ready application in the packing
industry.

Expenditure is being watched care-
fully in most companies, but wasteful
practices are so often every-day prac-
tices that they are no longer recog-
nized as waste.

Only recently attention has been
called to waste in selling packing-
house products. A man having long
experience in the selling end of the
industry calls attention particularly
to the way expense has grown in the
delivery of packinghouse products to
the dealer, the prepaying of freight
and express, the matter of claims
and allowances, reversed telephone
charges, and the paying of the cost of
advertisements for dealer customers.

Competition between packers in the
same territory has led to many of
these practices, in an effort to secure
new accounts.

When special service is given by
one packer, others must follow suit or
lose their business. The packer fur-
nishing such service makes no money,
and other packers must add to their
costs, and in turn to their selling
prices, to keep pace with him.

The elimination of wasteful prac-
tices can be accomplished only by
concerted action on the part of all
packers. No one packer can afford
such expense better than another.

Retailers are likely to demand from
wholesalers the same sort of exacting
service their housewife customers de-
mand of them. The practice is bad,
in the case of both retailer and whole-
saler, and it is a large contributor to
the widening margin between price-
paid-producer and cost-to-consumer.

If there is one place where packers
can cooperate it is in the elimination
of unnecessary expenses. It is a type
of cooperation within the industry
which should be welcomed by pro-
ducer and consumer alike, as both
must profit from the result.

Justice for Margarine

A break in the adverse conditions which
have been built up around the sale of
oleomargarine appears to have been made
by the finding of the Federal Trade Com-
mission that efforts to boycott the sale
of margarine are unlawful.

The Wisconsin Creamery Association
and a number of others are ordered to

cease their efforts to wipe out the mar-
garine industry. The methods used by
this organization, and many similar ones
throughout the country, have become so
reprehensible and have gone so far that
a federal agency has intervened to call
a halt.

A number of restraining orders are
needed before unfair restrictions plated
on the sale of margarine are removed.
Surely this product has the same right to
the open and free channels of trade as
any other standardized article of com-
merce.

This first ray of light should not be
accepted by margarine manufacturers as
the dawn. The concerted effort of all
interested in the industry should be un-
ceasing. Only in this way can final satis-
factory results be obtained.

The Packer's Last Chance

The packing industry is entering a
period in which there may be a real op-
portunity for the conservative to make
money. This will not be done by
handling great volume.

Conditions in the industry promise
more to packers than they have in sev-
eral years. Supply and demand indicate
a close parallel for the next six months.

The puzzle furnished by the disposition
of great volume will be absent. Good
judgment and good merchandising ability
loom up as the primary requirements for
success.

Foreign buying has suffered consider-
able reduction. This leaves a larger per-
centage of the total supply to be con-
sumed at home. If the volume is not too
great, and the price not too high, do-
mestic consumption will readily absorb
what is offered.

Too high prices are not good for either
farmer or packer. They encourage farm-
ers to increase production to a point of
oversupply, when selling prices drop be-
low cost. The packer is forced to ask
a price for his product which passes the
buying power of the average pocketbook.

A fair price for live hogs and a moder-
ate price for product is what both pro-
ducer and consumer need. The packer
who stands between can prosper only
when the margin is wide enough to take
care of manufacturing and selling costs,
and allow him a fair return on his in-
vestment.

The time seems to be at hand when
good judgment in buying, operating and
selling will pay the packer the wages of
his hire. Poor judgment in any one of
the three may take away the opportunity
the last half of 1925 has to offer.

PRACTICAL POINTS FOR THE TRADE

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Making Boiled Hams

This is the height of the boiled ham season.

Many questions are asked concerning methods used in cooking hams, both in selection of the hams and in cooking and preparing for market.

One of the most frequent inquiries is on how to get a product that will hold firm and not crumble.

The following information covers the entire operation, from selecting the hams for boiling to putting them on the market. The points made are the results of long experience.

In selecting hams for boiling a great deal depends upon the texture of the ham and the handling in cure.

Selection.—To obtain the best results, lean smooth-skinned hams should be selected on the cutting floor for curing. The selection should be as lean as possible, to avoid a heavy fattening shrink at the time the hams are boned.

The necessary precautions must be used in chilling hogs, and all green hams going to cure should show an inside temperature of 35 degrees F.

Curing.—Most packers use a mild cure and omit body pumping. Boiling hams should be pumped with one stitch, two strokes, in the shank, depositing the pickle between the shank bones; also one stitch in the blood vein in the flank and parallel to the body bone.

A close check should be kept on the man operating the pump, and a test made frequently to see that the hams are getting the proper amount of pickle. The hams should be placed in the curing vats so as to take 5¼ gals. of pickle per 100 lbs. of meat.

Overhauling.—Necessary precautions must be used in the overhauling of each vat at proper intervals.

If the inquirer does not happen to be a producer or curer of hams, such concerns will always find a great advantage in buying cured hams from a producer who does not operate a boiled ham department, for the reason that none of the lean ham production goes into other channels.

What Causes Hams to Crumble.

There should be a close range in the average of hams going into pickle, so that the hams will cure evenly. And it is highly important that the hams be used at cured age. If the hams are allowed to remain in the vats indefinitely, the flavor becomes harsh, with an excess amount of pickle in the ham. This means an excess of cooking shrinkage and is the direct cause of the boiled hams crumbling when sliced.

This point should be followed very closely. When delivering S. P. hams to the boiled ham department 4 per cent pickle allowance is to be deducted from the vat weights and charged to the boiled ham department on this basis.

Soaking.—A mild-cured ham requires

very little soaking, in most cases from one hour to one hour and a half, at a water temperature of 90 to 100 degrees, just enough to soften up the ham for boning purposes.

Boning and Fattening.—This operation requires skilled help, and must be checked very closely. In removing the bone avoid mutilating the ham, as this is detrimental to the binding qualities. In addition to a thin sharp knife, the use of a ham chisel is recommended, to separate the meat from the bone.

Check Bone and Fat Weights.

In order to work intelligently and keep close to the manufacturing cost, a daily check should be kept on the weight of the bones and fat. The total weight of bones and fat should be deducted from the drained weight of the S. P. hams, after the 4 per cent pickle allowance has been deducted, in figuring manufacturing costs.

Molds.—Ham molds have been universally adopted for pressing and cooking of hams. The old-style round retainers are still used to a limited extent, however.

Pressing.—Great care should be taken in placing the ham in the retainer in the proper position. Close supervision is required on the pressing of the hams, as this has some effect on the binding qualities, as well as the shapely appearance of the finished product.

Average Before Cooking.

It is also very important to average the hams closely before pressing and cooking, to determine the exact cooking time, and also to avoid excess cooking shrink. It is well to hold to a one-half pound range going into the cooking vat.

In order to get a uniform cook, the heavy end of the hams may be put in the cook vat first, and the next lightest average after the heavy hams have been cooked for the specified number of minutes per pound.

Cooking.—There is a vast difference in cooking shrinks. Some concerns produce

a well-cooked ham, while others market the commercially cooked ham. The producer must bear in mind that a well-cooked ham suffers more shrink in cook than the commercially cooked ham, and this must be taken into consideration on the selling price.

Prefer a Well-Cooked Ham.

The trade will be better satisfied with a well-cooked ham, and will not hesitate to pay a slight premium. As a rule there are fewer complaints on well-cooked ham crumbling when sliced, and there is some improvement in the flavor over the commercially-cooked ham.

The cooking of hams is done either in cooking vats equipped with live steam coils, or in cooking vats with steam or vapor or brine chilling system. But regardless of the method used, the hams should be cooked on a schedule of a certain number of minutes per pound.

Cooking Schedules.—A very satisfactory way to cook is 28 minutes per pound at a temperature of 160 degrees F. Temperatures of cooking are given with the understanding that they are based upon sea level. For higher altitudes they should be changed accordingly.

Temperature Control in Cooking.

Where a number of vats of hams are cooking daily, it is economy to have a competent man in charge of temperatures, unless the vats are equipped with temperature control. Uniform even temperature is required to produce satisfactory results, and this can best be done by modern methods of temperature regulation and control.

Cooking vats should be equipped with all facilities for saving the grease during the cooking process.

At the expiration of the cooking time, immediately drain the hot water from the tank, and cover the hams again with cold water long enough to chill the retainers, so that they can be handled conveniently.

Soaking Hams After Cooking.

There are exceptional cases where the hams at this point are allowed to remain in cold running water for about two hours. Accurate tests have shown that hams handled in this manner will show a gain of about 1½ per cent, occasioned by the hams absorbing the cold water.

This method is not recommended, however, other than for local trade, as it does not improve the binding qualities of the hams. And if they are shipped any distance there is some danger of sourness due to excess moisture.

Chilling.—The majority of concerns after using the cold water long enough to cool off the retainers, immediately deliver the hams direct to a cooler of not less than 34 to 36 degrees temperature, and lower if possible. Allow the hams to remain and chill in the retainers for a period of 24 hours.

Washing.—Then the hams are transferred from the cooler to a washing bench, removed from the retainers, and as little

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Send a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, for copies of the four articles on "Temperature Control in the Meat Plant," which appeared in recent issues.

warm water used as possible, with a clean cheese cloth, to wipe off the grease and sediment that arise during the cooking process.

Handle Hams With Care.

The hams must be handled with great care, as rough treatment will result in complaints from the trade in regard to not slicing properly.

Shelving.—When the hams are washed they should be placed on shelf trucks, in single layers, and delivered to boiled ham storage cooler, and allowed to remain on the shelf trucks or on racks in single layers.

The hams do not require any further chilling other than to thoroughly dry off. But avoid wrapping any more hams in paper than necessary to fill immediate requirements, to avoid complaints on mouldy hams.

Don't Cook Too Many at Once.

Judgment must be exercised in regulating the production of boiled hams in accordance with the sales outlet, so that the product will be moving in a strictly fresh condition and thoroughly chilled at all times.

Packing.—Suitable-sized boxes should be used for packing boiled hams, using crates in warm weather. Pack in single layers as much as possible.

Do not, under any consideration, pack boiled hams in barrels, as this means too much weight on the hams in the bottom of the barrel, and is another cause for complaints on hams crumbling when sliced.

Mould on Frozen Pork

An Iowa meat dealer is having trouble keeping his pork loins and spare ribs. He says:

Editor The National Provisioner:

We are experiencing some difficulty in keeping the meat in the freezer, principally pork loins and spare ribs, from moulding.

Can you tell us why this is, or suggest a remedy?

The inquirer states that he has experienced considerable difficulty in keeping pork loins and spareribs in the freezer without moulding, and is desirous of a remedy.

Pork loins and fresh spareribs are highly perishable products.

They must be placed in the freezer strictly fresh, and in the best possible condition.

Proper temperatures must be maintained.

Product must be piled in a manner to allow free air circulation.

Even temperatures must be maintained for best results.

The fact that product moulds in the freezer would indicate that it may have been a little stale going into the freezer, and possibly subjected to a variation of temperatures during the freezing process.

Points on Curing Meats

A Canadian subscriber wants to know some of the details in curing meats. He says:

Editor The National Provisioner:

Please let me know how long meat is left in pickle. Is there any difference in time for bellies and hams?

Are pumped hams left in as long as hams that have not been pumped?

Do hams and bellies need to be steeped when taken out of pickle?

The length of time for meat in cure depends largely upon the method of handling. Hams of 8@10 av. can be cured on a basis of two days per pound in pickle. In other words, by using 100 strength pumping pickle, the 8@10 av. ham may be cured 25 days minimum by pumping one stitch in the shank and stifle joint.

On hams that are not pumped, 4 days per pound in cure at a temperature of 38 to 40 degrees F. is figured, and the overhauling must be on time.

On a mild cure ham pumped in the shank only, they usually figure three days per pound in cure.

On S. P. bellies, with two overhaulings at 5 and 15 days, this product can be smoked at 25 days in cure.

In regard to the question, "Do hams and bellies need to be steeped when taken out of pickle," presume you mean soaking in water. This also depends largely on the strength of pickle used in curing.

On a very mild cured fancy brand very little soaking is required, while on the regular cures, where the hams are pumped, soaking is necessary to eliminate the salty flavor.

What is the special cure for Wiltshire sides? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your costs, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

Send a 2-cent stamp for the article on "Short Form Smoked Meat Tests." Address Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS

Frederick Briggs, Washington, D. C. For chipped beef, dried beef, ham sliced or in bulk, lunch meat, pork sliced or in bulk, roast corned beef, canned corned beef, sausage, etc. Trade Mark: **MIRACLE**. Application serial No. 207,550. Claims use since Dec. 3, 1924.



John F. Jelke Company, Chicago. For margarine. Trade mark: **HOLSTEIN BRAND**. Application serial No. 207,578. Claims use since May 1, 1894.

Chicknut Corporation, Brooklyn, N. Y. For vegetable fat for cooking. Trade Mark: **CHICKNUT**. Application serial No. 212,888. Claims use since about Jan. 1, 1925.

Aspegren & Co., Inc., New York City. For vegetable shortening. Trade Mark: **QUIX**. Application serial No. 214,006. Claims use since March 14, 1925.

B. Heller & Company, Chicago. For a flavoring compound used in meats and meat products, particularly hams, bacon, corned beef, sausage and sausage meat. Trade Mark: **FREEZE-EM PICKLE**. Application serial No. 207,504. Claims use since September, 1924.

TRADE MARK APPLICATIONS GRANTED

John F. Jelke Company, Chicago. For margarine. Trade Mark: **PUFF-MOR**. Application serial No. 209,217. For margarine. Trade Mark: **SPRING-BOK**. Application serial No. 209,218.

The Chandler and Rudd Company, Cleveland, Ohio. For ham, bacon and sausage. Trade Mark: **SWEET CLOVER**. Application serial No. 196,431.

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Hog Bungs Beef Bladders
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JUNE MEAT SURVEY.

June was a rather paradoxical month in the meat trade, according to the monthly review of the meat and livestock situation by the Institute of American Meat Packers.

Results for the month as a whole were only fairly satisfactory with respect to beef. Pork results were unsatisfactory, especially during the latter part.

There was an improved demand for meats during June from the United Kingdom, especially hams and picnics; but the demand for lard was only moderate. Prices in the English market have shown improvement. Buying, however, is largely on a hand-to-mouth basis. Trade with the Continent was dull, both in meats and lard.

Domestic Demand Good.

There was a fair domestic demand for pork products during the latter part of the month. Trade during the first part, especially in fresh pork, was unfavorably affected by the very hot weather. However, fresh pork wholesaled during most of the month at prices that were below parity with the cost of hogs.

Sweet pickled meats advanced in price during the month. This was particularly true of hams. D. S. meats also advanced.

The lard trade was rather inactive, as usually is the case during the latter part of June and July.

Hog Prices Too High.

Receipts of hogs at the leading markets were some 15 per cent less for the month than for June, 1924. Some observers in the industry express the opinion that receipts will continue fairly steady through the summer months.

Although pork products advanced somewhat during the month, the advance was not sufficient to offset the increase in hog prices and the decrease in yields and the result has been a cutting loss, based on current market values, of from \$2 to \$3 per head.

Many packers feel, moreover, that product prices are now at such a level that any advances would meet with severe buying resistance. And even now, as indicated, hogs are costing packers more than the products therefrom are worth, on the basis of present quotations.

Beef And Lamb Trade Dull.

June opened with the beef trade in rather bad shape. There was a lack of demand for beef, which was accentuated by the unusually hot weather of the first part of the month. Live values continued relatively high with the result that beef operations were unsatisfactory. A turn came during the latter part of the month when relatively light receipts of cattle made a strong market.

After a slow three weeks, at unsatisfactory prices, the dressed beef market strengthened, owing to light supplies, and the last week showed much stronger prices. Hide prices were considerably stronger. Stocks are sold well up to production.

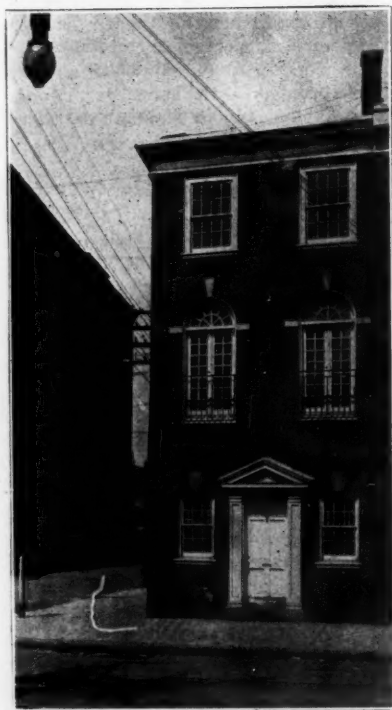
Continued very light receipts of sheep and lambs forced sharp rises in the market, following a slump during the first of the month. The market for dressed

lambs was somewhat dull and draggy up to the last week, when the light receipts forced an improvement.

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on June 30, 1925, with comparisons, are announced by the Chicago Board of Trade as follows:

	June 30, 1925.	May 31, 1925.	June 30, 1924.
Mess pork, new, made since Oct. 1, 1924, bris.	599	189	452
Other kinds of barreled pork, bris.	20,530	19,792	43,457
P. S. lard, made since Oct. 1, 1924, lbs.	61,803,799	61,385,550	75,821,561
Other kinds of lard made since Oct. 1, 1924, lbs.	9,484,645	5,516,514	16,181,140
D. S. cl. bellies, made since Oct. 1, 1924, lbs.	6,715,492	4,210,916	2,358,266
D. S. rib bellies, made since Oct. 1, 1924, lbs.	10,023,361	9,602,805	29,616,890
D. S. sh. cl. middles, made since Oct. 1, 1924, lbs.	7,592,721	7,083,335	6,632,393
Ex. sh. cl. middles, made since Oct. 1, 1924, lbs.	1,017,725	884,265	317,410
Ex. sh. rib middles, made since Oct. 1, 1924, lbs.	900
Sh. cl. middles, lbs.	11,000	42,500	134,250
D. S. sh. fat backs, lbs.	4,706,188	5,765,187	5,296,360
D. S. sh., lbs.	20,205	47,561	70,622
S. P. hams, lbs.	36,464,379	39,256,407	40,679,056
S. P. ak. hams, lbs.	21,417,321	20,892,004	17,894,505
S. P. bellies, lbs.	14,093,758	14,538,174	18,603,390
S. P. Calif. or picnics	15,128,038	16,199,487	9,770,546
S. P. Boston shldrs., lbs.	242,140	146,280	221,021
S. P. shldrs., lbs.
Other cuts of meats, lbs.	8,363,304	8,021,128	5,806,056
Total cut meats, lbs.	126,396,192	127,290,079	137,589,665



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CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for January, February, March, April and May, 1925, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND			
(A) (1) PRODUCED		1925.	1924.
		Pounds.	Pounds.
January	194,189,000	227,689,000
February	161,697,000	188,348,000
March	115,016,000	177,602,000
April	113,277,000	170,096,000
May	110,324,000	167,289,000
Total	694,503,000	931,024,000
(B) (2) EXPORTS		1925.	1924.
		Pounds.	Pounds.
January	80,545,775	136,153,858
February	61,475,724	102,396,223
March	64,250,355	102,955,004
April	46,017,919	75,348,120
May	Not available	65,479,648
Total	Not available	482,332,853
(C) DOMESTIC		1925.	1924.
		Pounds.	Pounds.
January	61,988,225	86,745,142
February	60,998,276	71,471,777
March	52,510,645	57,534,996
April	76,942,061	78,152,880
May	Not available	76,177,352
Total	Not available	370,082,147
TOTAL		1925.	1924.
		Pounds.	Pounds.
January	142,534,000	222,899,000
February	122,474,000	173,868,000
March	116,761,000	169,490,000
April	111,960,000	153,501,000
May	123,496,000	141,637,000
Total	617,228,000	852,415,000
(D) STOCKS HELD END OF MONTH		1925.	1924.
		Pounds.	Pounds.
On hand beginning year.	61,649,000	49,340,000
January	112,704,000	54,130,000
February	151,927,000	98,610,000
March	151,182,000	86,722,000
April	151,490,000	102,317,000
May	138,324,000	127,940,000

(A) Includes entire production, both neutral and other edible by federal inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stock held in cold storage plants and packing house plants only.

(1) Source:—Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, June 20, 1925.—The market for bacon this week remains firm. Danish, after easing, maintains a firmer tone and quotations have been advanced, owing to a good demand. Canadian Wiltshires are steady for lean and leanest selection, but easier for heavy weights.

American bacon remains firm on the support given to holders by the strength of the hog position in the States and reserve of packers offerings together with the light stocks on hand. The tone has been rather quiet, with the demand on only limited consumptive lines.

Hams are very firmly held with further advances in prices. Shoulders are firm and in limited supply, especially for picnics, which are very scarce and in good demand.

Lard on spot moves slowly and remains without quotable change.

BRITISH MEAT IMPORTS.

Frozen meat imports into Great Britain for the week ended June 20, 1925, were as follows: From Australia, 670 carcasses of mutton, 13,502 carcasses of lamb, 64,994 quarters of beef.

From New Zealand, 48,030 carcasses of mutton, 155,585 carcasses of lamb, 5,321 quarters of beef.

From South America, 140,540 carcasses of mutton, 48,295 carcasses of lamb, 34,924 quarters frozen beef, 147,063 quarters, chilled beef, according to a cable received by the Department of Commerce from Acting Commercial Attache Mitchell, London.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Firm—Hogs Higher—Movement Moderate—Demand Continues Fair.

The past week has witnessed another improvement in hogs, which are now back to about the high point of the movement. And even the advance in prices does not seem to be bringing the movement which had been hoped for on the advance.

With prices up to very nearly the 14c level, and corn below \$1, the situation is probably about the most favorable that it has been at any time for the feeder's position in the recent market developments.

Packers Continue to Buy.

The situation is particularly interesting, as the movement of hogs at western points is not keeping up as hoped for and the demand for hogs is persistently good, notwithstanding the price. While the price of hogs and the price of product represents a distinct loss in cutting operations, it is interesting to note that there is sufficient demand for hogs to take the supply off the market at advancing prices. This situation makes a condition very difficult to analyze in view of the results of packing operations.

Under the circumstances, it would seem that the packer could not follow the advance in the price of hogs, and would be forced to restrict the slaughter to as small figures as possible or else there would have to be a general advance in the price of products.

The supply of hogs to come forward is a question. It seems probable that there must be some decrease in the supply compared with last year, or else the Government figures were incorrect as to the supply of sows bred for farrowing this spring.

As pointed out, last year's statement was followed by a decrease in the slaughter under Federal inspection for eleven months of 5,400,000 hogs. Even with a relatively smaller decrease than at first reported the indications do not favor an increase in supply or a supply as large as last year.

May Not Be Many Fewer Hogs.

What the effect will be on the fall and winter supply of hogs is quite a problem. With nearly 14c hogs and less than \$1.00 for old corn and less than 90c for December corn, there is the basis for every incentive to raise all the hogs possible and market just as closely as possible. The actual results may not show as much decrease as would seem to be foreshadowed by the Government statement.

The next question is the effect on the demand of a persistent market around 14c for hogs and a corresponding price for product. This is answered to some extent by the decrease in exports both of lard and meats and prospects of a further reduction, particularly in the movement to Germany on account of the expected increase in tariff.

Whether the reduction in shipments of meats would offset the decrease in packing is still somewhat of a question. The decrease this year has been very persistent.

Pork Exports Smaller.

The decrease in fresh pork exports have been 21,000,000 lbs.; hams and shoulders, 89,000,000 lbs.; bacon, 197,000,000 lbs.; pickled pork, 11,000,000 lbs., while there

has been an increase in Wiltshire and Cumberland sides of 14,000,000 lbs. The total decrease in meats in the eleven months is roughly equivalent to the total product of a little over 2,000,000 hogs, while the decrease in the packing for eleven months shown by Federal inspection has been 5,400,000 hogs.

The decrease in exports of lard in the eleven months has been 223,000,000 lbs. or a little more than the product of the total decrease in the number of hogs killed. The situation would seem to indicate that the domestic distribution has fallen off in some respects on meats, but has not fallen off on the lard.

The exports of neutral lard decreased 2,000,000 lbs., while lard compounds and animal fats increased about 1,500,000 lbs. Export interests are studying the proposed German tariff very carefully, and there is more or less apprehension that the exports, particularly of fats to Germany, will be considerably influenced by the tariff when it goes into effect.

Building Up Foreign Lard Stocks.

With the decreasing movement of hogs there has been expectation of a further reduction in the stocks at Chicago and at all points. This tendency has also been influenced to some extent by the liberal outward movement, which has recently developed on account of the conditions in Germany.

It is generally thought that the movement of lard is to a considerable extent an effort to build up stocks abroad in anticipation of the duty and the product will be sold after the duty goes into effect, and that the movement does not repre-

sent any immediate demand for lard but simply preparation for the future.

There seems to be a fairly steady outward movement of meats at the reduced scale. The loss in the German market when the duty goes into effect will have some effect, but the amount of meat going to Germany is not large and the balance of the foreign demand will probably continue particularly the English buying.

The loss of any kind is a considerable factor, however, in view of the general falling off in the movement. The matter of foreign exchange is having some influence on the movement to some European countries and tends to restrict operations.

PORK—The market was steady with demand limited and mess quoted New York at \$41; family, \$38@40; and fat backs, \$38@43. At Chicago mess pork was quotable at \$38.

LARD—The market was somewhat easier, with a limited foreign demand but a fairly good domestic trade. At New York prime western quoted at \$17.80@17.90c; middle western, 17.60@17.70c; city, 17½@17¾c; refined continent, 18½c; South America, 19c; Brazil kegs, 20c; compound, 12¾@13c.

At Chicago regular lard in round lots was quoted at July price; loose lard a dollar under September, and leaf lard 1.10c under September.

BEEF—The market was dull but strong with mess New York, \$19@20; packer, \$19@20; family, \$20@22; extra India mess, \$32@34; No. 1 canned corned beef, \$2.75; No. 2, six-pound, \$17.50; pickled tongues, \$55@60 nominal.

SEE PAGE 35 FOR LATER MARKETS.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending June 27, 1925, with comparisons:

To	PORK, BBLs.		
	Week ended June 27, 1925	Week ended June 28, 1924	From Nov. 1, 1924, to June 27, 1925
United Kingdom...	10	81	1,986
Continent	20	...	9,375
West Indies	128	3,954
B. N. A. Colonies...	120
Total	30	209	15,435

To	BACON AND HAMS, LBS.		
	Week ended June 27, 1925	Week ended June 28, 1924	From Nov. 1, 1924, to June 27, 1925
United Kingdom...	9,740,750	11,217,250	330,384,710
Continent	469,000	1,188,250	39,447,000
Sth. and Ctl. Amer.	220,000
West Indies	3,000	242,000
B. N. A. Colonies...	35,000
Other Countries ...	51,500	...	629,000
Total	10,261,250	12,408,500	371,015,710

To	LARD, LBS.		
	Week ended June 27, 1925	Week ended June 28, 1924	From Nov. 1, 1924, to June 27, 1925
United Kingdom...	5,004,600	3,988,445	154,630,300
Continent	2,645,475	3,402,524	282,985,962
Sth. and Ctl. Amer.	80,500	169,544	3,968,328
West Indies	5,432	39,568	2,055,579
Other Countries	72,632
Total	7,734,007	7,600,381	413,420,501

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard lbs.
New York	30	3,060,250	5,231,067
Boston	105,000	25,000
Philadelphia	28,000
New Orleans	80,000
St. John, N. B.	7,067,000	2,370,000
Total week	30	10,261,250	7,734,007
Previous week	535	10,676,800	13,070,504
2 weeks ago	220	10,569,730	7,693,529
Cor. week, 1924	209	12,408,500	7,600,381

Comparative summary of aggregate exports in lbs. from Nov. 1, 1924, to June 27, 1925:

	1924-1925	1923-1924	Decrease.
Pork, lbs.	3,067,000	6,036,200	2,969,200
Bacon & Hams, lbs.	371,015,710	567,534,425	196,518,715
Lard, lbs.	413,420,501	576,382,458	162,961,957

Hogs Fewer But Plenty!

June hog receipts at the 11 leading markets were the smallest since 1918, being a full half million under those of 1924 and 1923.

However, they were only slightly below the runs of 1920 and 1921, and approximately 214,000 lower than those of 1922. With the exception of the two record years, the runs compare very favorably with those for June from 1910 to date.

At the 11 leading markets 2,527,000 hogs were received, of which 632,868 came to Chicago. Chicago receipts were the smallest for June in seven years. At Omaha, on the other hand, the runs were the heaviest in 40 years.

Despite the decreased receipts at Chicago, shipments from that market were the second largest for June in twenty years.

The general average weight of hogs at Chicago was heavier than in the past seven months, standing at 237 lbs. This is the lightest June average since 1920.

Cattle receipts at Chicago were the smallest for June since 1916, totalling 210,799. Calves were the second highest of record for the month, standing at 76,082. Sheep receipts were small, only 266,617 being received.

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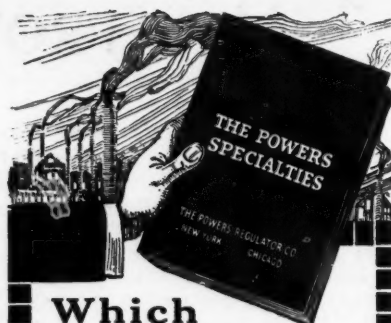
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BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending June 27, 1925, with comparisons:

	Week ending June 27.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	2,067	1,999	3,319
Cows, carcasses.....	958	921	688
Bulls, carcasses.....	29	36	47
Veals, carcasses.....	1,445	1,844	1,802
Lambs, carcasses.....	8,611	12,480	16,729
Mutton, carcasses.....	140	327	519
Pork, lbs.....	472,514	458,841	594,368
Local slaughters:			
Cattle.....	1,477	965	1,472
Calves.....	2,025	2,330	2,078
Hogs.....	22,141	18,023	24,403
Sheep.....	7,020	4,873	6,311

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending June 27, 1925, with comparisons, as follows:

	Week ending June 27.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	7,170½	7,634½	9,290½
Cows, carcasses.....	525	482	1,075½
Bulls, carcasses.....	305	174	227
Veals, carcasses.....	8,778	12,506	11,725
Hogs and pigs.....	20,437	21,191	23,654
Lambs, carcasses.....	3,532	3,142	5,398
Mutton, carcasses.....	147,278	234,185	196,219
Beef cuts, lbs.....	821,667	759,908	1,395,319
Pork cuts, lbs.....			
Local slaughters:			
Cattle.....	10,403	9,723	8,764
Calves.....	17,435	15,000	14,465
Hogs.....	35,241	34,808	40,654
Sheep.....	52,458	50,822	33,138

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending June 27, 1925:

	Week ending June 27.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	2,381	2,268	3,171
Cows, carcasses.....	352	390	419
Bulls, carcasses.....	148	138	357
Veals, carcasses.....	1,466	2,102	2,497
Lambs, carcasses.....	6,896	6,922	7,732
Mutton, carcasses.....	859	769	1,894
Pork, lbs.....	317,514	202,557	512,357
Local slaughters:			
Cattle.....	2,208	1,791	1,876
Calves.....	3,072	2,775	2,497
Hogs.....	13,213	12,389	15,426
Sheep.....	6,228	6,681	3,726

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market the past week was moderately active and very steady, with the undertone firm. Offerings were well held, but consumers took hold in a hand-to-mouth way.

Sales of extra New York were reported at 9½c, while Jersey extra sold at 9½c, delivered. Sentiment was mixed, but it was the consensus of opinion that any round-lot demand would bring about a better market. Continued strength in other directions helped the market.

At New York special was quoted at nine cents; extra, 9½c; edible, 10½@10¾c.

At Chicago the market was steady but trade restricted, owing to the recent upturns. Edible was listed at 10½c paid; some asking more. City fancy, 9¾@10c; prime packer, 9½c paid, 9¾c asked; No. 1, 9@9½c, and country prime firm at 9½c.

At the London auction on July 1st, 795 casks were offered and 186 sold at prices unchanged to a shilling lower than the previous week. Mutton tallow quoted 45/6@47/-; beef tallow at 45/-@46/6 and good mixed at 45/-.

At Liverpool Australian tallow was unchanged with fine quoted at 45s 3d; and good mixed at 44s 9d.

STEARINE—The market was quiet but very firm with a scattered demand and limited offerings; oleo New York, 13¾c, and oleo Chicago firm and 13c paid, with rumors of sales at 13¾c. f.o.b. Chicago.

OLEO OIL—The market was steady with demand limited, and prices more or less nominal, and awaiting developments. At New York extra was quoted at 13¾@14¾c; medium 12¾c and lower grades 12¾c.

At Chicago extra oleo quoted at 13¾c.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL—An irregular market, with a steady to firm undertone, and some improvement in demand, featured this oil. At New York edible quoted at 19½c; extra winter, 17¾c; extra, 14¾c; extra No. 1, 13¾c; No. 1 at 13c, and No. 2 at 12¾c.

NEATSFOOT OIL—A good demand and a higher market, with a strong undertone, were reported. At New York pure was quoted at 14½c; extra at 13½c; No. 1 at 13c and cold test 17½c.

GREASES—A firm market with a little betterment in demand, and with the tallow strength a helpful feature, were the outstanding developments in the grease situation the past week. Offerings continue well held, but buyers are slow in following bulges.

At New York yellow quoted 8½@8¾c; choice house, 8½@8¾c; A white, 9¾c; B white, 9c; choice white, 13@13¾c.

At Chicago choice white was steady at 12c; A white, 9½@9¾c; B white, 9@9½c; yellow 8¾@9c with the outside paid for low acid; house quoted 8½@8¾c; brown, 8½@8¾c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, July 1, 1925.—Some additional ground tankage was sold at \$3.40@10c f. o. b. New York and what little quantity is now available is being held at \$3.50@10c f. o. b.

Dried blood has been in demand and sales have been made at \$3.60 f. o. b. and the sellers are now asking \$3.75.

The fishing season so far in Virginia has been very poor. Last sales of fish meal were made at \$4.25@14c f. o. b. fish factory.

Packinghouse By-Products

Blood.

Chicago, July 1, 1925.

With sellers holding firm, high grade ground \$4.50 f.o.b. production points and South American at \$4.10 c.i.f. U. S. ports, trade has been at practically a standstill since one week ago.

	Unit ammonia.
Ground	\$4.50@4.60
Crushed and unground.....	4.35@4.45

Digester Hog Tankage Materials.

If anything, the market has shown further advance thus far this week, as evidenced by sales of spot and future contracts at \$4.25 to \$4.50 basis Chicago for fancy 9¼% to 13% ammonia unground materials. Less desirable grades brought \$3.50@4.10. The highest grades of ground, in buyers' bags, were held at \$4.75@5.00, although buyers show no interest.

	Unit ammonia.
Ground 10 to 12%, ammonia.....	\$4.25@4.50
Unground, 11 to 13%, ammonia.....	4.25@4.40
Unground, 7 to 10%, ammonia.....	3.75@4.15

Fertilizer Tankage Materials.

Buyers have practically withdrawn from the market for the time being at least, owing to sellers pricing high grade ground at \$3.50 and lower grades at around \$3.25. High grade unground is held firm at around \$3.40, with lower to medium grades at \$2.75@3.25. South American high grade ground sold at \$3.85 c.i.f. South Atlantic ports.

	Unit ammonia.
High grade, ground, 10-12%, ammonia.....	\$3.25@3.40
Lower grade, ground, 6-9%, ammonia.....	2.90@3.15
Medium to high grade, unground.....	2.90@3.25
Lower grade, unground.....	2.60@2.80
Hoof meal.....	3.65@3.75
Grinding hoofs, pigs toes, dry.....	30.00@40.00

Bone Meals.

As indicated last week, domestic producers of steamed bone meal held prices so high that Belgium was able to put a sale through at \$25 c.i.f. New Orleans in new bags and B.A.I. regulations. Foreign pure precipitate bone is being held at around \$40 c.i.f. U. S. ports. Thus far buyers of raw bone meal show no interest in quotations indicated below.

	Per ton.
Raw bone meal.....	\$32.00@36.00
Steam, ground.....	28.00@30.00
Steam, unground.....	24.00@26.00

Cracklings.

Short supplies of raw material and a further boost in meat scraps brought about another price advance for cracklings this week. Country soft pressed pork could possibly be sold as high as \$80 per ton and soft pressed beef around \$45 per ton basis Chicago freight. The Chicago market is about on an even basis now with New York, in that sales were made at 90c to \$1.00 per unit protein for hard pressed beef this week.

	Per ton.
Pork, according to grease and quality.....	\$65.00@80.00
Beef, according to grease and quality.....	45.00@60.00

Bones, Horns and Hoofs.

There is practically nothing doing in this part of the trade so far as manufacturing interests are concerned, both from a domestic and foreign standpoint. Unassorted hoofs are wanted at \$40 and pig toes at \$30. Small packer round shins are held at around \$50 and flat shins at \$45 per ton delivered Chicago, but buyers show no interest.

	Per ton.
Horns, unassorted	\$ 75.00@200.00
Culls	34.00@38.00
Hoofs, unassorted.....	38.00@40.00
Round shin bones, unassorted.....	40.00@42.00
Flat shin bones, unassorted.....	38.00@40.00
Thigh bones, unassorted	38.00@40.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

Fortunately stocks of these raw materials are rather small for this time of the season, otherwise prices would show a sharp decline. Most of the producers of finished materials have closed their plants for the Summer season and it will probably be around 60 days before there is much evidence of buying. Nominally, calf trimmings are quotable at \$29.50 per ton, kip stock at \$24.50, hide trimmings at \$19.50 and sinews and pizzles at \$18, all basis Chicago freight. Edible pig skin strip trade is quite limited owing to sellers asking \$10 to \$15 per ton more than buyers are willing to pay. Cattle jaw, skull and knuckle bones again brought \$30 and junks \$34.

	Per ton.
Calf stock	\$ 29.00@ 30.00
Edible pig skin strips.....	35.00@110.00
Rejected manufacturing bones.....	35.00@ 40.00
Horn plths	25.00@ 30.00
Cattle jaws, skulls and knuckles.....	29.00@ 30.00
Junk and hotel kitchen bones.....	24.00@ 25.00
Sinews, pizzles and hide trimmings.....	18.00@ 20.00

Animal Hair.

The Government's pig survey, along with a continuation of the spinners' strike in Chicago, has caused buyers to assume a very indifferent attitude. To make matters worse, the European outlet is very narrow. As a result the market is very weak per quotations found below.

	3¼@ 4¼
Coll dried, lb.....	8 @11
Processed, lb.....	9 @12
Dyed	24 @ 4
Cattle switches (110 to 100) each.....	50 @55
Horse tails, each	12 @13
Horse mane hair, lb.....	9 @20
Unwashed dry horse mane hair, lb.....	55 @70
Pulled horse tail hair, lb.....	

Pig Skin Strips.

Quiet ruled this department of the trade and the demand is rather indifferent at 5c per lb. for the small packer take-off and 6¼c for the bigger packer take-off. No. 1 grades, either frozen or salted, delivered destination points.

DEATH OF WALTER F. MILLER.

Walter F. Miller, son of W. H. Miller, one of the founders of Miller & Hart, died at his home in Chicago on Monday, June 29. He had been ill only about two weeks.

Mr. Miller had studied architecture, and for several years was very successful in that field. He had been associated with Miller & Hart for about six years altogether, not counting the time he was in service during the war.

He designed all of the buildings at the Miller & Hart plant with the exception of the structure now being erected. He assisted his father in the management of the plant in a general way, and was also a director of the company.

Mr. Miller, who was a bachelor, was 43 years old, and is survived by his father, mother and one sister. The funeral was held Wednesday, July 1, interment being at Rose Hill Cemetery.

LARD AND GREASE EXPORTS.

Exports of lard from New York, June 1 to June 30, were 33,283,146 lbs.; tallow, 132,000 lbs.; grease 4,688,000 lbs.; stearine, 81,200 lbs.

What losses occur through careless cutting of the hog carcass, and how can they be avoided? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September, October, November and December, 1924, and January, February, March, April and May, 1925, with comparisons for last season, based upon Federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT MILLS.

	Tons received	
	1924-25.	1923-24.
On hand beginning of season.....	21,711	12,786
August.....	134,036	165,313
September.....	901,408	547,951
October.....	1,187,993	979,569
November.....	1,090,328	965,167
December.....	729,055	368,676
January.....	373,746	247,132
February.....	209,915	149,175
March.....	103,158	81,292
April.....	49,938	46,504
May.....	64,885	34,971
Total.....	4,575,491	3,290,538

	Tons crushed	
	1924-25.	1923-24.
August.....	63,541	55,096
September.....	313,791	249,208
October.....	707,221	661,201
November.....	708,903	602,167
December.....	689,696	429,234
January.....	608,873	405,639
February.....	506,773	340,780
March.....	378,002	233,848
April.....	229,591	149,846
May.....	155,525	98,909
Total.....	4,514,216	3,225,908

*Estimated seed receipts at crude mill season 1924-25.....4,670,713
On hand beginning of season.....21,711

Total.....4,692,424
Of which is so far crushed.....4,514,216
Destroyed at mills.....8,016
Seed on hand.....53,259
Seed still to be received.....116,933

53,259 tons seed on hand at 300 lbs. crude oil per ton, is equivalent to 15,977,700 lbs. crude oil, which at 9 per cent refining loss, equals 14,539,707 lbs. refined oil, or 56,849 barrels.
116,933 tons seed still to be received at 300 lbs. crude oil per ton, is equivalent to 35,079,900 lbs. crude oil, which at 9 per cent refining loss, equals 31,922,709 lbs. refined oil or 79,807 barrels.

*This month we have reduced our estimated seed receipts 100,000 tons for season 1924-25, as we believe seed still to be received will then be closer to the actual figures for the balance of the season.

MOVEMENT OF CRUDE OIL AT MILLS.

	Pounds produced	
	1924-25.	1923-24.
On hand beginning of season.....	2,613,014	2,900,209
August.....	17,922,241	15,182,230
September.....	91,756,142	70,469,701
October.....	210,340,747	195,944,531
November.....	231,359,133	178,402,272
December.....	209,471,096	126,667,702
January.....	210,498,573	120,519,497
February.....	157,904,611	101,314,571
March.....	116,583,944	68,314,574
April.....	75,577,486	46,203,789
May.....	50,232,343	30,847,615
Total.....	1,374,989,300	956,768,941

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St. Louis, U. S. A.

Refiners of

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Yopp's Code, Eighth Edition.

	Shipments	
	1924-25.	1923-24.
August.....	16,288,528	13,893,626
September.....	72,938,034	56,236,338
October.....	184,831,800	151,114,335
November.....	213,721,576	134,638,485
December.....	207,614,859	129,178,419
January.....	187,037,503	114,863,948
February.....	153,271,597	104,248,189
March.....	148,929,939	84,149,832
April.....	92,393,537	77,519,275
May.....	62,957,144	50,813,426
Total.....	1,339,104,517	916,647,403

DISTRIBUTION CRUDE OIL HOLDINGS.

	Pounds.	
	Aug. 1, 1924.	Aug. 31, 1924.
At mills.....	2,613,014	4,246,727
At refineries.....	1,317,089	968,707
In transit to refineries and consumers.....	302	3,499,260
Total.....	4,032,703	8,414,694

	Pounds.	
	Sept. 30, 1924.	Oct. 31, 1924.
At mills.....	23,934,535	49,443,782
At refineries.....	2,685,137	5,455,941
In transit to refineries and consumers.....	17,515,120	27,908,575
Total.....	44,115,692	82,808,298

	Pounds.	
	Nov. 30, 1924.	Dec. 31, 1924.
At mills.....	67,081,339	68,937,546
At refineries.....	9,315,472	10,124,846
In transit to refineries and consumers.....	30,398,590	26,457,645
Total.....	106,795,401	105,520,037

	Pounds.	
	Jan. 31, 1925.	Feb. 28, 1925.
At mills.....	92,288,616	96,921,630
At refineries.....	5,890,857	10,441,317
In transit to refineries and consumers.....	22,817,560	19,381,860
Total.....	120,997,033	126,744,807

	Pounds.	
	Mar. 31, 1925.	Apr. 30, 1925.
At mills.....	64,375,635	48,589,584
At refineries.....	7,887,193	5,201,463
In transit to refineries and consumers.....	16,904,720	16,712,632
Total.....	89,167,550	70,503,679

	Pounds.	
	May 31, 1925.	
At mills.....	35,864,783	
At refineries.....	2,753,949	
In transit to refineries and consumers.....	5,628,693	
Total.....	44,247,425	

CRUSH PER TON.

During August, 63,541 tons seed produced 17,922,241 lbs. crude oil, equivalent to 14,539,707 lbs. per ton, or 14.1 per cent, compared to 13.8 per cent last year.
During September, 313,791 tons seed produced 91,756,142 lbs. crude oil, equivalent to 292.4 lbs. per ton, or 14.6 per cent, compared to 14.1 per cent last year.

During October, 707,221 tons seed produced 210,340,747 lbs. crude oil, equivalent to 297.4 lbs. per ton, or 14.9 per cent, compared to 14.8 per cent last year.

During November, 708,903 tons seed produced 231,359,133 lbs. crude oil, equivalent to 300.9 lbs. per ton, or 15 per cent, compared to 14.8 per cent last year.

During December, 689,696 tons seed produced 209,471,096 lbs. crude oil, equivalent to 303.6 lbs. per ton, or 15.2 per cent, compared to 14.8 per cent last year.

During January, 608,873 tons seed produced 210,498,573 lbs. crude oil, equivalent to 301.1 lbs. per ton, or 15.1 per cent, compared to 14.9 per cent last year.

During February, 506,773 tons seed produced 157,904,611 lbs. crude oil, equivalent to 310.4 lbs. per ton, or 15.5 per cent, compared to 14.9 per cent last year.

During March, 378,002 tons seed produced 116,583,944 lbs. crude oil, equivalent to 307.9 lbs. per ton, or 15.4 per cent, compared to 14.6 per cent last year.

During April, 229,591 tons seed produced 75,577,486 lbs. crude oil, equivalent to 333.5 lbs. per ton, or 16.6 per cent, compared to 15.4 per cent last year.

During May, 155,525 tons seed produced 50,232,343 lbs. crude oil, equivalent to 322.9 lbs. per ton, or 16.1 per cent, compared to 15.6 per cent last year.

Total—4,514,216 tons seed produced 1,372,356,286 lbs. crude oil, equivalent to 304 lbs. per ton, or 15.2 per cent, compared to 14.8 per cent last year.

REFINED OIL.

	Pounds produced	
	1924-25.	1923-24.
On hand beginning of season.....	106,799,632	138,112,489
August.....	11,144,121	12,066,749
September.....	58,929,729	40,760,819
October.....	154,222,821	122,128,666
November.....	178,931,260	112,339,049
December.....	187,845,777	107,948,788
January.....	175,255,285	110,185,829
February.....	136,276,126	90,266,409
March.....	140,531,227	75,329,089
April.....	85,318,106	75,620,823
May.....	74,328,090	50,586,172
Total.....	1,312,583,048	938,145,282

	Pounds.	
	Aug. 1, 1924.	Aug. 31, 1924.
August.....	63,742,461	61,488,684
September.....	62,787,348	67,801,946
October.....	131,151,763	92,385,614
November.....	112,231,334	66,590,868
December.....	95,030,027	59,252,284
January.....	104,678,270	81,712,832
February.....	91,016,855	60,593,694
March.....	117,322,397	64,090,999
April.....	77,211,140	74,961,619
May.....	111,376,899	71,437,698
Total.....	908,549,404	741,135,038

DISTRIBUTION REFINED OIL HOLDINGS.

	Pounds.	
	Aug. 1, 1924.	Aug. 31, 1924.
At refineries.....	95,422,507	46,026,795
At other places.....	3,406,674	2,732,340
In transit from refineries.....	7,970,451	5,442,157
Total.....	106,799,632	54,201,292

	Pounds.	
	Sept. 30, 1924.	Oct. 31, 1924.
At refineries.....	40,298,106	68,215,844
At other places.....	5,982,118	3,168,474
In transit from refineries.....	4,063,380	4,030,413
Total.....	50,343,673	75,414,731

	Pounds.	
	Nov. 30, 1924.	Dec. 31, 1924.
At refineries.....	131,510,561	221,372,694
At other places.....	3,729,609	5,898,753
In transit from refineries.....	4,880,427	5,685,990
Total.....	140,114,657	232,957,437

	Pounds.	
	Jan. 31, 1925.	Feb. 28, 1925.
At refineries.....	287,881,446	335,004,812
At other places.....	8,683,496	9,100,361
In transit from refineries.....	6,941,460	4,060,500
Total.....	303,506,402	348,765,673

	Pounds.	
	Mar. 31, 1925.	Apr. 30, 1925.
At refineries.....	358,823,817	361,776,753
At other places.....	7,639,922	17,018,545
In transit from refineries.....	5,510,854	3,885,955
Total.....	371,974,593	383,081,553

	Pounds.	
	May 31, 1925.	
At refineries.....	325,695,500	
At other places.....	15,551,132	
In transit from refineries.....	4,787,003	
Total.....	346,033,644	

AVERAGE REFINING LOSS.

During August, 12,592,313 lbs. crude oil yielded 11,144,121 lbs. refined oil—11.50 per cent loss, compared to 8.28 per cent loss last year.

During September, 63,945,315 lbs. crude oil yielded 58,929,729 lbs. refined oil—7.84 per cent loss, compared to 7.73 per cent loss last year.

During October, 165,686,009 lbs. crude oil yielded 154,222,821 lbs. refined oil—6.92 per cent loss, compared to 8.53 per cent loss last year.

During November, 195,560,134 lbs. crude oil yielded 178,931,260 lbs. refined oil—8.51 per cent loss, compared to 9.14 per cent loss last year.

During December, 204,030,307 lbs. crude oil yielded 187,845,777 lbs. refined oil—7.93 per cent loss, compared to 8.53 per cent loss last year.

During January, 191,170,466 lbs. crude oil yielded 175,255,285 lbs. refined oil—8.33 per cent loss, compared to 10.52 per cent loss last year.

During February, 149,390,161 lbs. crude oil yielded 136,276,126 lbs. refined oil—8.77 per cent loss, compared to 10.93 per cent loss last year.

During March, 154,541,146 lbs. crude oil yielded 140,531,227 lbs. refined oil—9.06 per cent loss, compared to 9.62 per cent loss last year.

During April, 95,975,651 lbs. crude oil yielded 88,318,106 lbs. refined oil—7.98 per cent loss, compared to 11.29 per cent loss last year.

During May, 82,403,535 lbs. crude oil yielded 74,328,090 lbs. refined oil—9.80 per cent loss, compared to 9.52 per cent loss last year.

Total—1,312,583,048 lbs. crude oil yielded 1,205,783,416 lbs. refined oil—8.33 per cent loss, compared to 9.60 per cent loss last year.

REFINED OIL—Summary in barrels of 400 pounds.

	Produced	
	1924-25.	1923-24.
Old crop stock.....	268,999	345,281
August.....	27,860	30,167
September.....	147,324	101,902
October.....	385,567	305,320
November.....	447,325	283,325
December.....	469,615	269,872
January.....	438,138	275,490
February.....	340,190	225,696
March.....	351,328	188,322
April.....	220,786	189,062
May.....	185,822	128,965
Total.....	3,281,437	2,340,362

	Consumed	
	1924-25.	1923-24.
August.....	159,356	203,722
September.....	156,968	169,504
October.....	327,879	230,964
November.....	280,578	216,477
December.....	237,576	148,131
January.....	261,698	204,282
February.....	227,542	151,484
March.....	293,306	162,275
April.....	193,028	187,404
May.....	275,442	175,594
Total.....	2,416,373	1,852,837

	Pounds.	
	1924-25.	1923-24.
Refined oil on hand.....	865,084	487,525
Seed on hand will produce.....	36,349	44,175
Crude oil on hand will produce.....	100,693	117,564
Seed still to be rec. will produce.....	79,507	22,026
Total.....	1,081,903	671,880

Less approximate carry over for end of season Aug. 1, 1925.....500,000

	Pounds.	
	1924-25.	1923-24.
Available for coming two months.....	581,903	382,368
Mo. avg. cons. for 10 mo.....	*241,637	*185,284
Mo. avg. cons. for coming 2 mo.....	*290,951	*191,184
Mo. avg. cons. for all 12 mo.....	*249,856	*186,267

*Actual. †Available.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Report Mixed—Crude Tight—Lard Irregular.

An irregular market, but one with a firmer undertone, featured cottonseed oil futures trading on the New York Produce Exchange the past week. Values, after feeling the continued liquidation in the July delivery, recovered somewhat, and averaged about a quarter cent a pound higher than a week ago, following the ready absorption of heavy tenders. It was also influenced somewhat by scattered buying and covering, reports that a short interest still exists in the July delivery, and also by a disposition to lower, somewhat, cotton crop ideas.

Cash Trade Only Fair.

A continuance of the Texas drought, and scattered removal of hedges helped the market, but at best cash trade was fair to moderate, and scattered realizing and selling tended to check the upturn.

The disposition was to look for a rather bullish Government report on cotton. On the whole conditions were sufficiently mixed on the outside to make for a position in cotton oil where the market was rising or falling upon conditions within the market itself.

A great deal of discussion was heard over the large interest in the Sept. delivery, and there was evidence that refiners were a little uneasy over their position in September, and were switching at least some Sept. to Oct. at about the same price, while some shrewd pit observers felt that some of the Sept. was being placed over into Dec. and Jan.

Crude Oil Markets Tight.

The crude markets were tight. There is but little crude still available, and it is commanding fancy prices. Memphis crude sold at 10c this week and valley crude was 9½c bid, with some intimations of sales at that level.

A leading refiner and distributor, who has been known for some time to be the

largest short in the market, delivered over 32,000 bbls. on July contracts on Saturday's short session. He delivered 2,400 bbls. again on Monday, making over 35,000 bbls. in the two days, the oil being taken by a larger number of houses than for some time past, going to packers, refiners local cash handlers and commission houses.

This absorption, which was due largely to the fact that the July had gone to .75 under Sept., a most favorable carrying charge, and a profitable one, tended to take the slack out of the market, and remove for the next month or so the load which had been over-hanging the nearby positions.

July-Sept. Differential Narrow.

As a result, the July-Sept. difference narrowed to about .55 and the prospects appeared rather favorable for a further narrowing of the differential, as there is still some short interest in the current month, and one or two houses, at least, long and said to want delivery. The impression among the locals was that another 10,000 to possibly 15,000 bbls. would be tendered by the same interests, although in some quarters it was believed that if an opportunity was offered, the July would be bought back or transferred to the later months.

The estimates of the open interest in September cover a wide range—from 300,000 to 400,000 bbls. As there is a total of a million barrels in the visible supply, some believe that the open interest is larger than the figures mentioned. The short interest is largely refiners, and the long interest speculative.

The question of cash trade will most likely prove the dominating factor. There is but little question that the refiners with "too many peas in one pod" would like to get some of it into the later positions while the speculative holder, it is believed by pit operators, will make his stand in

the September position, rather than carry his operations into the new crop deliveries.

Which Must Liquidate First?

Under such conditions, it would appear to become a question of whose hand will be forced first, and whether or not cash trade will be broad enough between now and September to force the removal of sufficient hedges, or whether a moderate cash business is to prevail, and the Sept. longs again be forced into a liquidating position. At the present time, the chances run about even.

The refiner has the actual oil against his shorts, but also has three months or so to take care of his trades before the time that new oil will commence to flow in volume. As a result, should the June and July consumption run around 500,000 bbls., and the carry-over total 500,000 bbls. or so, the situation will depend on whether or not a broad August, September and October demand develops, or what is known as the in-between season, when in ordinary circumstances the heaviest distribution of the year occurs.

It is for the latter reason that some of the prominent professionals and refiners are not depressed by the prospects of a half million barrels, or slightly larger, carry-over. In the meantime, the progress of the cotton crop is going to have considerable influence, and should the cotton crop get a bad break in weather conditions, and bring about buying ahead a tight situation might easily develop.

On the other hand, if the cotton crop prospect improves, the trade will be inclined to hold off, as far as possible, unless the new crops creep up on the old crop deliveries. There are some very good judges of the market who emphatically believe that liquidation in September must eventually develop, and that that delivery will sell under the new crop positions.

Lard Market Higher.

The lard market, after losing nearly a

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cent a pound from the recent highs under liquidation and with the grain weakness, recovered somewhat on covering. The lard demand continues quite moderate for export, fairly good for domestic account, although hog receipts are again running light, and the chances favor a further reduction in the lard stocks for the last half of June.

The average of the private cotton crop reports issued thus far is for a condition of 73.9; acreage about 45,000,000 and indicated yield around 13,600,000 bales.

COTTONSEED OIL—Market transactions:

Friday, June 26, 1925.

	—Range—		—Closing—	
Sales.	High.	Low.	Bid.	Asked.
Spot	1050	a	1050	a
June	1050	a	1050	a
July	12500	1063 1055	1055	1056
Aug.	1100	1100 1093	1095	1090
Sept.	2900	1132 1121	1132	1133
Oct.	800	1129 1121	1126	1129
Nov.	1080	1095
Dec.	2200	1088 1074	1088	1089
Jan.	800	1079 1075	1091	1093

Total sales, including switches, 58,100 P. Crude S. E., nominal.

Saturday, June 27, 1925.

	—Range—		—Closing—	
Sales.	High.	Low.	Bid.	Asked.
Spot	1055	a	1055	a
July	10100	1060 1049	1056	1058
Aug.	1094	1099
Sept.	2000	1132 1124	1124	1125
Oct.	2500	1125 1121	1122	1123
Nov.	1080	1095
Dec.	2200	1095 1079	1070	1081
Jan.	400	1091 1080	1065	1080
Feb.	1071	1085

Total sales, including switches, 21,000 P. Crude S. E., nominal.

Monday, June 29, 1925.

	—Range—		—Closing—	
Sales.	High.	Low.	Bid.	Asked.
Spot	1060	a	1060	a
July	700	1070 1062	1065	1071
Aug.	100	1108 1108	1107	1103
Sept.	5500	1134 1115	1128	1130
Oct.	2100	1133 1113	1127	1123
Nov.	1070	1095
Dec.	400	1084 1080	1080	1085
Jan.	300	1085 1085	1075	1090
Feb.	1080	1090

Total sales, including switches, 10,300 P. Crude S. E., nominal.

THE EDWARD FLASH CO.

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**BROKERS EXCLUSIVELY
VEGETABLES OILS**

In Barrels or Tanks

**Hardened Edible Coconut Oil
COTTON OIL FUTURES**

On the New York Produce Exchange

Tuesday, June 30, 1925.

	—Range—		—Closing—	
Sales.	High.	Low.	Bid.	Asked.
Spot	1090	a	1100	a
July	1400	1095 1073	1094	1100
Aug.	700	1123 1115	1120	1127
Sept.	7500	1148 1133	1145	1148
Oct.	3900	1149 1133	1147	1148
Nov.	1100	1110
Dec.	1900	1102 1083	1099	1101
Jan.	1100	1100 1088	1102	1105
Feb.	1100	1115

Total sales, including switches, 17,300 P. Crude S. E., nominal.

Wednesday, July 1, 1925.

	—Range—		—Closing—	
Sales.	High.	Low.	Bid.	Asked.
Spot	1100	a	1125	a
July	1108	1098 1097	1100	1100
Aug.	1135	1125 1125	1128	1128
Sept.	1159	1146 1150	1151	1151
Oct.	1155	1147 1146	1148	1148
Nov.	1110	1110 1100	1108	1108
Dec.	1110	1098 1097	1100	1100
Jan.	1110	1110 1095	1103	1103
Feb.	1095	1110

SEE PAGE 35 FOR LATER MARKETS.

COCOANUT OIL—Demand has been limited, but with the market steady, with nearby oil in the east in fair demand and scarce. Firmness in tallow continued a feature. At New York Ceylon, bbls., quoted New York 10 $\frac{3}{4}$ c; edible, 12c; Cochin, 11 $\frac{1}{2}$ @11 $\frac{3}{4}$ c; tanks Pacific coast, 8 $\frac{7}{8}$ c, with business in the latter light.

SOYA BEAN OIL—The market is in a firm position owing to light available supplies and firmness on the part of holders. Demand has been fair.

At New York crude bbls. quoted 12 $\frac{3}{4}$ @13c, tanks Pacific coast 11c.

CORN OIL—A fairly good demand has been in evidence, but offerings are limited and the market firm, with the west holding rather tightly. At New York refined bbls. quoted 12 $\frac{1}{2}$ c; cases, \$13.88; buyers' tanks f.o.b. mills, 9 $\frac{5}{8}$ @9 $\frac{3}{4}$ c.

PEANUT OIL—While little is heard of this commodity in the domestic trade, the English market was quoted at 56/6, an advance of sixpence, equal to 12.10c.

PALM OIL—The market was very steady with interest limited. The undertone remained firm, as spot stocks are light, and fresh shipment offerings firm. At New York Lagos spot quoted at 9c nominal; shipment, 8 $\frac{3}{4}$ c; Niger spot nominal; shipment, 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c.

PALM KERNEL OIL—The market was steady at New York, on a basis of 10@10 $\frac{1}{4}$ c. England quoted palm-kernel there equal to 9.60c, and refined at 10.60c.

SESAME OIL—For the time being, at least, there is no interest, and conditions remain purely nominal.

COTTONSEED OIL—The market has been firm in spite of the weakness in futures. Inquiry has been fairly good, and the oil appears to be well held. At New York refined, bbls., quoted 12 $\frac{1}{2}$ c. Valley crude, 9 $\frac{7}{8}$ c bid; Memphis sold at 10c.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, June 1 to June 30, 358 bbls.

CAROLINA CRUSHERS MEET.

The most largely-attended convention yet held by the cottonseed crushers of North and South Carolina was at the Oceanic Hotel, Wrightsville Beach, N. C., on June 22nd and 23rd. In addition to the splendid program, the social features were of the highest order and were very enjoyable.

Among the speakers of the occasion were John B. Perry, president of the Interstate Association; Senator Christie Benet, of Columbia, S. C.; Hon. W. H. Blair, mayor of Wilmington, N. C.; G. S. Meloy, marketing specialist, Department of Agriculture, Washington, D. C.; Vernon M. Williams, in charge of official dairy investigations, North Carolina Experiment Station, Raleigh, N. C.; J. W. Yates, vice-president Murchison National Bank, Wilmington, N. C.; Prof. E. E. Randolph, chemical engineering department, North Carolina State College, Raleigh, N. C.

At the close of the joint session on Tuesday, June 23rd, the two associations held separate sessions.

The following officers were elected by the North Carolina Association for the ensuing year: E. Gorham, president, Rocky Mount, N. C.; J. H. Westbrook, vice-president, Rocky Mount, N. C.; H. A. White, secretary and treasurer, Greenville, N. C.

A beautiful 23-jewel gold watch was presented to W. F. Marsh, retiring president of the North Carolina Association.

SOUTHERN MARKETS.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, July 2, 1925.—Prime cottonseed delivered Dallas, nominal; prime crude cottonseed oil f.o.b. Dallas 9 $\frac{5}{8}$ c; cracked cake and meal, \$38.00; hulls, \$13.00; mill run linters, 3 $\frac{1}{2}$ @7c; slab cake, nominal; snaps and bollies, \$32@37, depending on quality.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 2, 1925.—During past few days considerable crude cottonseed oil has moved in this territory at 10c, valley basis, but since the Government condition report this morning, all bids have been withdrawn. Forty-one per cent meal, \$40.50, Memphis; loose hulls, \$7.25.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 30, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks 2,000 lbs, 9 $\frac{3}{8}$ @9 $\frac{5}{8}$ c lb.; olive oil foots, 8 $\frac{1}{2}$ @9c lb.; East India cochin cocoanut oil, 15 $\frac{1}{2}$ c lb.; cochin grade cocoanut oil, domestic, 11 $\frac{1}{4}$ @11 $\frac{3}{4}$ c lb.; Ceylon grade cocoanut oil, 11@11 $\frac{1}{4}$ c lb.

Prime summer yellow cottonseed oil, 12 $\frac{1}{2}$ @13c lb.; soya bean oil, 13 $\frac{1}{4}$ c lb.; red oil, 11 $\frac{1}{2}$ @12c lb.

Extra tallow, f. o. b., seller's plant, 9 $\frac{1}{8}$ c lb.; dynamite glycerine, nominal 18 $\frac{1}{4}$ c lb.; saponified glycerine, nominal, 13 $\frac{3}{4}$ c lb.; crude soap glycerine, nominal, 12 $\frac{1}{4}$ c lb.; chemically pure glycerine, nominal 18 $\frac{1}{2}$ c lb.; prime packers grease, nominal, 8 $\frac{3}{4}$ @8 $\frac{7}{8}$ c lb.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Cocoanut Oil

P&G Special (Hardened) Cocoanut Oil

Refineries: IVOXYDALE, OHIO
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions strong at close of week due to light offerings, smaller hog receipts, strength in hogs and evening up for the holidays.

Cottonseed Oil.

Cottonseed oil broke sharply on cotton report of 14,300,000 bales due to liquidation and general selling, but the market steadied and is in a better technical position. Sentiment bearish for the long pull July deliveries so far, 43,000 bbls, well taken.

Quotations on cottonseed oil at Friday noon were: July, \$10.95@11.00; August, \$11.10@11.23; September, \$11.43@11.45; October, \$11.33@11.36; November, \$10.70@10.79; December, \$10.65@10.75; January, \$10.65@10.75; February, \$10.70@10.80.

Tallow.

Tallow, extra, 9½c.

Oleo Oil and Stearine.

Stearine, oleo, 13¼c.

FRIDAY'S GENERAL MARKETS.

New York, July 3, 1925.—Spot lard at New York, prime western, \$18.00@18.10; middle western, \$17.85@17.95; city, \$17.50; refined continent, \$18.25; South American, \$19.25; Brazil kegs, \$20.00; compound \$11.00.

Liverpool Provision Markets.

Liverpool, July 3, 1925.—(By Cable.)—Shoulders, square, 83s; picnics, 90s; hams, long cut, none; hams, American cut, 122s; bacon, Cumberland cut, 105s; short backs, 101s; bellies, clear, 117s; Wiltshires, 104s; Canadian, 108s; spot lard, 87s 6d.

Hull Oil Market.

Hull, England, July 3, 1925.—(By Cable.)—Refined cottonseed oil, 46s; crude cottonseed oil, 42s 9d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 3, 1925, show exports from that country were as follows: To England, 106,704 quarters; to the continent, 24,672 quarters, to other ports, none.

Exports of the previous week were: To England, 103,151 quarters; to the continent, 26,584 quarters, to other ports, none.

LATE COTTON OIL COMMENT.

The market developed further strength the middle of the week, and the July delivery was up over a half cent a pound from the recent lows, but renewed weakness in corn and an easy tone in lard checked the bulges. Rains in part of the Texas drought area tended to relieve apprehension somewhat and induced some selling of the new crops.

The corn crop was privately estimated by four experts within a range of 3,180,000,000 and 3,236,000,000 bu. indicating prospects for a record crop, and was considered an important factor.

July deliveries so far have been 37,500 bbls., and the indications are that several thousand barrels more are in prospect. The local element was strongly supporting July, and working hard to narrow the discount of the spot position. As a result, July went to about .48 under Sept., against .75 under at one time.

Reports have it that New Orleans will begin trading in bleachable oil, loose, on Aug. 1st, and it will be quite interesting to note whether this plan of operations will be feasible or not, after the machinery gets going. Many of the shrewdest cotton oil operators cannot see anything to the New Orleans market idea, but the South is said to want it, partly because it is nearer home, and partly because of the loose tank delivery basis.

Short Form Hog Test

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Where are hides most frequently "scored," and what is the right practice to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

PROVISIONS AT 7 MARKETS.

Stocks of provisions at Chicago, Kansas City, Milwaukee, Omaha, St. Joseph, St. Louis and E. St. Louis on June 30, 1925, with comparisons, are reported as follows, in lbs.:

	June 30, '25	May 31, '25	June 30, '24
Total S. P. Meats	206,347,206	214,784,249	222,441,885
Total D. S. Meats	64,561,853	57,687,777	101,328,649
Total All Meats	298,786,083	298,497,876	350,718,961
P. S. Lard	76,459,184	73,821,240	91,338,154
Other Lard	18,981,025	15,569,236	23,834,539
S. P. Reg. Hams	84,851,407	89,736,629	96,900,968
S. P. Skd. Hams	44,515,628	48,078,292	46,733,624
S. P. Cl. Bellies	60,207,256	48,668,889	55,348,457
S. P. Picnics	26,138,814	27,872,475	22,851,647
D. S. Bellies	42,807,457	38,714,182	77,452,990
D. S. Fat Backs	9,378,589	10,475,451	14,605,819

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending June 27, 1925, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Veal carcasses	231
Canada—Smoked pork	686 lbs.
Canada—Beef tongues	14,540 lbs.
Canada—Pork hocks	3,014 lbs.
Canada—Quarters beef	408
So. America—Beef tongues	20,951 lbs.
So. America—Beef fries	483 lbs.
So. America—Lamb fries	148 lbs.
So. America—Canned corned beef	36,000 lbs.
Germany—Smoked hams	2,085 lbs.
Germany—Sausage in tins	1,884 lbs.
France—Canned tripe	540 lbs.
Ireland—Bacon	1,072 lbs.
Ireland—Smoked hams	337 lbs.
Spain—Sausage in tins	405 lbs.
Italy—Loose sausage	224 lbs.
Denmark—Cooked hams in tins	74 lbs.

What constitutes an acceptable box for dry salt meats under trade rules? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Wednesday, July 1, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$18.50@20.00	\$19.00@20.50	\$19.00@20.00	\$20.00@21.00
Good	16.50@18.50	18.00@19.00	17.50@19.00	18.00@19.00
Medium	13.00@16.00	16.00@18.00	15.00@17.00	16.00@17.00
Common	10.00@12.00	12.00@14.50	11.00@15.00
COWS:				
Good	13.00@15.00	15.00@15.50	14.50@15.50	14.00@15.00
Medium	10.00@12.50	13.50@14.50	12.50@13.50	12.50@13.50
Common	8.00@9.00	10.00@13.00	10.50@12.00	10.00@12.00
BULLS:				
Good	8.00@8.50
Medium	7.50@8.00
Common
*Fresh Veal—				
Choice	18.00@19.00	20.00@22.00	19.00@20.00
Good	15.00@17.00	16.00@18.00	17.00@20.00	17.00@18.00
Medium	12.00@14.00	12.00@15.00	15.00@17.00	15.00@16.00
Common	9.00@12.00	10.00@12.00	11.00@15.00	10.00@14.00
Fresh Lamb and Mutton—				
LAMB:				
Choice	31.00@32.00	30.00@31.00	31.00@33.00	30.00@32.00
Good	29.00@31.00	28.00@30.00	28.00@31.00	29.00@30.00
Medium	25.00@28.00	26.00@28.00	25.00@28.00	25.00@28.00
Common	22.00@25.00	22.00@25.00	21.00@24.00
YEARLINGS:				
Good
Medium
Common
MUTTON:				
Good	13.00@16.00	13.00@15.00	16.00@18.00
Medium	11.00@13.00	11.00@13.00	13.00@16.00
Common	8.00@11.00	8.00@11.00	11.00@13.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	28.00@30.00	23.00@24.00	25.00@27.00	25.00@27.00
10-12 lb. average	26.00@28.00	23.00@24.00	24.00@26.00	24.00@26.00
12-15 lb. average	24.00@26.00	20.00@23.00	22.00@25.00	21.00@23.00
15-18 lb. average	21.00@23.00	18.00@20.00	21.00@23.00	20.00@21.00
18-22 lb. average	19.00@21.00	16.00@18.00	19.00@21.00	19.00@20.00
SHOULDERS:				
Skinned	17.50@19.00	17.00@18.00	17.00@18.00
PICNICS:				
4-6 lb. average	15.50@16.50	17.00@17.50	15.50@16.00
6-8 lb. average	17.00@17.50	15.00@15.50
BUTTS:				
Boston style	23.00@24.00	20.00@22.00	21.00@22.00

* Veal prices include "skin on" at Chicago and New York.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, July 2, 1925.

CATTLE—Good to choice steers continued scarce and worked unevenly higher, mostly 25@50c up with the top 65c higher. Inbetween and common grade steers were in liberal supply and declined mostly 50c, with spots more on grassy kinds of value to sell below \$9.00.

Strictly choice heavy bullocks reached \$13.25, a new high on the current advance and the highest since October, 1922, there being six loads scaling 1,182 to 1,442 lbs. at that figure. Long yearlings topped for the week at \$13.00.

Dry fed cows and heifers were practically absent. Losses amounted to 25c@ \$1.00, mostly 50@75c; canners and cutters declined 25@50c, strongweight cutters selling at \$3.85@4.00 as the week closed.

Bulls, although active early in the week, lost mostly 25@35c. Veal calves continued very active and closed steady to 35c higher at \$10.25@11.25 mostly, ship- pers paying upward to \$11.75.

HOGS—With shippers consistent bidders on qualified hogs of practically all weights, prices for the week on these kinds have worked 25@50c higher while inbetween grades and packing sows show losses of 10@25c. Another \$14.00 top was made today with bulk of qualified 180@ 220 lb. averages selling at \$13.90@14.00.

Big killers, in order to get a few hogs on the finished order, paid \$13.50@14.00 today for sorted droves of light to weighty butchers.

The outstanding condition of the hog market this week was the proportion of grassy and plain offerings which sold downward from \$12.75, many wet light-weight sows selling as low as \$10.50 and under. Several packers bought lightweight sows for their butcher droves. Slaughter pigs under good demand advanced 25@50c, bulk strongweights closing at \$13.00@ 13.25.

SHEEP—During the first three days of the calendar week increased supplies of fat lambs both locally and at eleven large markets depressed values generally 50@ 75c. Cull natives lost 25@50c and fat yearling wethers showed even more down- turn than fat lambs.

Fat sheep were scarce and under a fairly active demand gained mostly 25c. However, some weakness was apparent on weighty fat ewes at the close. Best range lambs sold upward to \$16.80 on the initial session of this week and \$17.10 was paid late last week, the latter price being high- est since late in April, 1925.

Natives sold upward to \$16.50 and cull kinds moved largely at \$11.00@11.50. Choice lightweight fat native ewes reached \$8.00 with bulk largely \$6.50@7.50, heavies scoring \$4.75@5.50 mostly.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics)

Kansas City, Mo., July 2, 1925.

CATTLE—Although receipts of cattle for the first three days of the week show an appreciable increase over the same period a week ago, trade has had a healthy undertone, especially on grain fed offer- ings. A more generous supply of steers from the west and southwest was re- sponsible for a weak to 25c lower market on this class but anything showing a grain ration met an active demand and

prices are 25@50c higher than last Wednesday.

Choice medium weight fed steers sold up to \$12.50 while best heavies and year- lings reached \$12.00. Bulk of the grain fed consignments were of value to sell from \$10.00@11.50, while several loads of both yearlings and matured arrivals cashed at \$12.00. Wintered Kansas steers and Texas cake feds brought \$11.00, with most of this class going from \$8.25@10.25 and straight grass fat offerings selling within the spread of \$5.50@7.50.

A fairly liberal portion of the receipts was she stock and today's prices are steady to 25c lower than a week ago, with inbetween grades off most.

Bulls are weak to 10c lower and prac- tically all grades of killing calves de- clined around 50c, with top vealers \$9.50.

HOGS—A weaker undertone was in evi- dence on closing days last week but dur- ing the first three days this week the mar- ket has ruled fairly active with both ship- pers and packers fairly liberal buyers. Prices on the better grades of lights and butchers are 10@20c higher than last Wednesday while light lights are up fully a quarter.

Choice strong weight butchers sold up to \$13.65 on today's session, the highest since the latter part of March. Packing grades have been under pressure and prices have slumped around \$1.00 during the week, with \$11.50@11.90 taking the bulk.

SHEEP—Fat lamb prices were higher on closing days of last week and best lambs sold up to \$16.25 on Friday's mar- ket. Since that time, however, trade has been dull and prices have declined around \$1.00 as compared with a week ago.

On today's session best native lambs sold at \$14.75, with bulk going from \$14.25@14.50. Aged classes have been in moderate supply and prices remained about steady with last Wednesday.

Best fat ewes sold up to \$7.00. Several lots of Louisiana wethers sold from \$7.00@7.35, with good Texas wethers up- ward to \$8.00.

LIVESTOCK PRICES AT LEADING MARKETS

Following are livestock prices at five leading Western markets on Wednesday, July 1, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agri- cultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP.....	\$14.00	\$13.65	\$13.55	\$14.10	\$13.35
BULK OF SALES.....	12.40@13.85	13.15@13.00	11.50@13.50	13.85@14.10	11.50@13.25
Hvy. wt. (250-350 lbs.), med.-ch.....	12.85@13.85	13.20@13.65	12.50@13.55	13.95@14.10	12.60@13.25
Med. wt. (200-250 lbs.), med.-ch.....	13.00@14.00	13.15@13.65	12.30@13.55	13.90@14.10	12.65@13.35
Lt. wt. (150-200 lbs.), com.-ch.....	12.75@14.00	12.75@13.60	12.25@13.35	13.65@13.85	12.45@13.35
Lt. lt. (130-160 lbs.), com.-ch.....	12.35@13.80	12.25@13.35	12.00@13.15	13.00@14.00	12.00@13.25
Packing hogs, smooth.....	11.00@11.75	11.50@12.00	10.75@11.75	11.50@12.25	10.85@11.65
Slaughter pigs, (90-130 lbs.) med.-ch.....	12.25@13.35	11.75@13.00	10.00@12.00	12.50@13.65	12.25@12.50
Sightr. pigs (130 lbs. down), med.-ch.....	13.87-240 lb.	13.21-226 lb.	12.72-247 lb.	13.91-202 lb.	12.25@12.50
Av. cost and wt. Tues. (pigs excluded)	12.57-238 lb.	12.29-230 lb.	12.14-246 lb.	12.73-204 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime.....	12.25@13.25	11.50@12.60	11.25@12.50	12.00@13.00
Good.....	11.00@12.50	10.35@11.50	10.25@11.60	11.25@12.00	10.00@11.00
Medium.....	8.75@11.25	8.20@10.35	8.50@10.50	8.50@11.25	8.50@10.00
Common.....	6.75@ 9.00	5.50@ 8.20	6.00@ 8.50	6.00@ 8.50	6.25@ 8.50
STEERS (1,100 LBS. DOWN):					
Choice and prime.....	12.25@13.00	11.50@12.60	11.00@12.50	12.00@13.00
Good.....	10.75@12.25	10.35@11.50	10.35@11.60	11.25@12.00	10.00@11.25
Medium.....	8.50@11.00	8.20@10.35	8.50@10.50	8.25@11.25	8.25@10.00
Common.....	6.00@ 8.75	5.15@ 8.20	5.85@ 8.50	5.75@ 9.25	6.00@ 8.25
Canner and cutter.....	5.00@ 6.00	3.60@ 5.15	3.75@ 5.85	4.00@ 5.75	4.25@ 6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down).....	10.65@12.75	10.25@12.35	10.15@12.10	10.50@12.00	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up).....	8.50@12.00	8.60@10.75	8.75@11.00	8.25@10.25	7.50@ 9.50
Common-med. (all weights).....	5.75@10.25	4.50@ 8.60	5.25@ 8.75	4.50@ 8.25	4.25@ 7.50
COWS:					
Good and choice.....	6.10@ 9.25	5.50@ 8.15	6.00@ 8.75	6.25@ 7.75	4.25@ 7.50
Common and medium.....	4.00@ 6.10	4.00@ 5.50	4.25@ 6.00	4.25@ 6.25	3.75@ 7.50
Canner and cutter.....	2.75@ 4.00	2.85@ 4.00	2.75@ 4.25	2.25@ 4.25	5.50@ 5.75
BULLS:					
Good-ch. (beef yrlegs. excluded).....	5.25@ 6.50	4.90@ 6.50	4.75@ 5.75	5.25@ 5.75	4.75@ 5.50
Can.-med. (canner and bologna).....	5.50@ 7.50	4.90@ 6.50	4.75@ 6.00	5.25@ 7.00	4.75@ 6.25
CALVES:					
Med.-ch. (190 lbs. down).....	4.00@ 5.40	3.25@ 4.90	3.25@ 4.75	3.25@ 5.25	3.50@ 4.75
Cull-com. (190 lbs. down).....	5.50@ 9.50	5.50@ 8.00	6.00@ 9.00	6.00@ 8.50	5.00@ 8.00
Med.-ch. (190-200 lbs.).....	3.50@ 5.50	2.50@ 4.50	3.25@ 4.50	3.25@ 6.00	3.50@ 5.00
Med.-ch. (200 lbs. up).....	9.00@11.75	8.00@10.00	6.75@10.00	7.00@10.25	7.00@10.00
Cull-com. (190 lbs. up).....	6.00@ 9.00	5.00@ 8.00	4.00@ 6.75	3.25@ 7.00	4.00@ 7.00
Slaughter Sheep and Lambs:					
Lambs, lt. and hvywt. (84 lbs. down).....	14.25@16.50	12.75@15.00	13.25@15.50	13.00@15.40	13.25@15.75
Yearling wethers, med.-prime.....	10.00@14.25	7.50@12.25	10.00@13.25	8.50@13.00
Wethers, med.-pr. (2 yrs. old and over).....	10.00@14.00	8.50@12.50	10.00@13.00	9.00@13.00
Ewes, common to choice.....	4.50@ 8.25	3.75@ 7.00	4.25@ 7.00	3.00@ 6.50	3.75@ 7.50
Ewes, canner and cull.....	1.50@ 4.50	1.00@ 3.75	1.50@ 4.25	1.00@ 3.00	1.00@ 3.75

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OMAHA.

(Reported by U. S. Bureau of Agricultural Economics)

Omaha, Nebr., July 2, 1925.

CATTLE—Curtailed receipts coupled with broad demand for well conditioned steers and yearlings resulted in a sweeping advance of 25@50c for the period under review. Choice weighty steers, long and light yearlings reached the \$12.50 mark with bulk of fed steers and yearlings now moving at a spread of \$10.00@12.00.

A few loads of grass steers included cleared at \$8.00@9.50.

Mild unevenness is noted on killing she stock, better grades showing an out cropping of strength while grassy kinds have held generally steady.

Bulls are 15@25c lower. Veals held steady, practical top \$9.00.

HOGS—The outstanding feature of the hog trade is the widening of the price spread, good and choice butchers and lights showing a net upturn of 10@25c, while packing grades are 25@50c lower for the period.

Wednesday's bulk of sales of butchers ranged from \$12.75@13.50, top \$13.55, while packing sows turned largely at \$11.00@11.50.

SHEEP—Fat lamb values have been subjected to pressure, weakness developing since the opening session of week. Comparing prices with the previous Thursday a net downturn of \$1.00@1.25 is noted on fat lambs. Bulk and top on fat range lambs on Wednesday was \$15.50, natives largely \$14.75, top \$15.00.

Sheep have been in limited numbers and held steady; desirable weight fat ewes cashing at \$6.25@7.00.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph Mo., June 30, 1925.

CATTLE—Cattle receipts around 7,500 for two days this week, about half coming from the West. Killing classes uneven, desirable fed steers and yearlings steady, others weak to 25c lower, with western steers 25@50c lower.

Bulk of fed steers sold \$9.00@11.50, a few loads medium weights \$11.65@11.75 and a small lot of 950 lb. steers reached \$12.00, highest of the season. Western grassers sold \$6.00@8.50, with some wintered Kansas up to \$10.00. Mixed yearlings ranged \$9.00@11.00, and choice fed heifers reached \$11.00. Butcher classes weak to 25c lower.

Bulk of fair to good cows ranged \$4.25@5.75, with odd head up to \$7.00. Cannerns and cutters \$2.50@4.00. Grass heifers mostly \$6.00@7.50.

Bulls held steady. Bologna grades mostly \$4.00@4.75, with choice butchers above \$6.00. Calves unchanged, top veals \$9.00.

HOGS—Hog receipts light for two days, numbering around 9,000. Despite lighter supplies there was a weak tone to the trade and values are around 15@25c lower for the period.

To-day's top was \$13.35 and bulk of sales \$12.75@13.35. Packing sows \$11.25@11.50.

SHEEP—Sheep receipts around 6,000 for two days and bulk of these were natives. Lambs mostly 75c lower, sheep steady. Top native lambs \$15.25 Tuesday, with no westerns offered. Idahos and Colorados sold Monday at \$16.25.

Fat ewes \$5.00@7.00, with two loads choice Colorados averaging 87@100 pounds at \$7.25. Yearlings and wethers scarce.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., July 2, 1925.

CATTLE—A new steer top for the year, a generous addition to fat steers and a liberal reduction on low priced kinds featured this week's trade. Compared with week ago, fat beef steers, 25@50c higher; other natives and grass heifers, 50c lower; best western steers, fat cows and cannerns, 25c lower; other westerns and other cows, 50@75c lower; fat light yearlings and bologna bulls steady; light vealers, 25@75c lower.

Tops for week: matured steers, \$12.25; yearlings, \$12.00; heifers, \$11.25. Bunks for week: native steers, \$8.00@11.00; western steers, \$6.00@8.00; fat light yearlings, \$10.50@11.00; cows, \$5.00@6.25.

HOGS—A broad shipping demand with continued light receipts sent current week hog values to highest levels in months, top today reaching \$14.10, the high spot of the period. With the exception of packing sows, which were in a rut all week and show weakness, rather than strength, the general market is 40@50c higher than a week ago.

Bulk of desirable offerings 160 lbs. and over brought \$14.00@14.10 today; 140@150-lb. weights, \$13.75@13.90; strongweight pigs, \$13.50@13.75, and packing sows largely \$12.00.

SHEEP—Liberal receipts the current week had a depressing influence on lamb prices, which are 75c@1.00 under last week's closing. Bulk of fat offerings brought \$15.00@15.25 today, one load \$15.40 against \$16.00 for most late offerings the preceding week.

Culls have dropped to \$8.50 from \$9.00 last week. Light mutton ewes advanced 50c, going at \$6.00 largely.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Saturday, June 27, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,637	10,790	5,344	45,169
New York.....	1,945	4,945	14,873	1,427
Central Union.....	3,101	1,508	8,119
Total.....	9,581	17,243	20,217	54,715
Previous week.....	6,560	14,862	18,968	48,905
Two weeks ago.....	9,190	15,752	17,880	34,927

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., July 1, 1925.

CATTLE—Price adjustments in the cattle division during the past Wednesday to Wednesday period have placed fed steers and yearlings at new season's high levels on a 50@75c advance for the week. To offset this, grass fat cows and heifers have been discounted anywhere from 50c@\$1.00, practically putting current values on a fall basis.

Experimentally fed yearling steers from the University of Minnesota farm reached \$12.00 this week, a new high for the current year, other good to choice light and medium weight bullocks scoring \$10.50@11.35 with bulk of all fed offerings \$9.00@10.00. Warmed up and grassy steers are becoming quite numerous in the \$6.00@8.50 levels.

Following the slump in she stock prices, bulk of the fat cows are selling around \$4.50@5.50; heifers from \$6.00@7.50, with strictly common grassy sorts under the \$4.00 line. Cannerns and cutters continue in the \$2.75@3.25 levels.

Bologna bulls from \$4.25@4.60, heavies up to \$4.75. Vealers are from 25@50c higher for the week with \$9.50 popular prices to packers today.

HOGS—After a slight dip to the hog market at this week's opening, curtailed supplies resulted in better grades of butcher and bacon hogs advancing to the highest point since last March. Lower grades and packing sows, however, were depressed 50@75c from last Wednesday's prices. Bulk of the desirable 160@300 lb. averages cashed at \$13.00@13.25, Wednesday, with the top resting at \$13.35.

Packing sows were sorted out today at \$11.00@11.50, with a large proportion of the supplies selling mixed at \$11.75@12.75, the price varying according to the proportion of packing grades included. Pigs have held steady all week at \$12.50.

SHEEP—A 50c bulge to the fat lamb trade at last week's close has been wiped out, bulk of the fat natives selling today at \$15.25 with culls down to \$10.00.

Fat sheep had an opposite trend, with advance totaling 75c@\$1.00. Bulk of the fat ewes went to packers at \$7.00@7.50.

SATISFACTION

KENNETT-MURRAY ORGANIZATION

CHICAGO—Kennett, Murray & Co.
CINCINNATI—Kennett, Colina & Co.
DETROIT—Kennett, Murray & Colina
EAST ST. LOUIS—Kennett, Sparks & Co.
INDIANAPOLIS—Kennett, Whiting, McMurray & Co.
LAFAYETTE—Kennett, Murray & Co.
LOUISVILLE—P. C. Kennett & Son
MONTGOMERY—P. C. Kennett & Son
NASHVILLE—P. C. Kennett & Son
OMAHA—Kennett, Murray & Co.
SIOUX CITY—Kennett, Murray & Brown
SIOUX FALLS—Kennett, Murray & Brown

BUYERS ONLY and WE BUY RIGHT

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, June 27, 1925, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,236	9,300	16,596
Swift & Co.	5,562	9,400	16,100
Morris & Co.	4,464	8,500	4,977
Wilson & Co.	3,268	12,800	8,908
Anglo. Amer. Prov. Co.	1,092	1,800
G. H. Hammond Co.	2,300	4,100
Libby, McNeill & Libby.	636
Brennan Packing Co., 6,100 hogs; Miller & Hart, 3,700 hogs; Independent Packing Co., 2,700 hogs; Boyd, Lunham & Co., 6,100 hogs; Western Packing & Provision Co., 6,800 hogs; Roberts & Oake, 3,500 hogs; others, 20,200 hogs.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,553	1,246	4,506	4,572
Cudahy Pkg. Co.	3,713	1,591	3,144	4,719
Fowler Pkg. Co.	490	9
Morris & Co.	3,378	2,378	2,831
Swift & Co.	5,404	2,250	4,836	4,418
Wilson & Co.	3,300	194	6,413	4,405
Local butchers	713	112	794	13
Total	21,065	7,780	21,881	20,958

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,803	18,516	6,642
Cudahy Pkg. Co.	5,687	17,133	8,838
Dold Pkg. Co.	1,632	8,181
Morris & Co.	3,419	8,884	3,085
Swift & Co.	5,575	15,049	9,865
M. Glassburg	6
Hoffman Pkg. Co.	42
Mayerowich & Co.	175
Mid-West Pkg. Co.	27
Omaha Pkg. Co.	67
John Roth & Sons.	102
So. Omaha Pkg. Co.	100
Lincoln Pkg. Co.	119
Nagle Pkg. Co.	73
Sinclair Pkg. Co.	229
Wilson & Co.	289
Kennett-Murray Co.	6,529
J. W. Murphy.	12,756
Other Hog buyers, Omaha.	13,675
Total	22,305	100,723	28,430

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,241	3,419	1,599
Swift & Co.	4,728	6,465	927
Morris & Co.	3,167	3,513	1,108
St. Louis Dressed Beef Co.	634
Independent Pkg. Co.	435
East Side Pkg. Co.	1,006	5,155
Heil Pkg. Co.	15	2,010
American Pkg. Co.	47	667
Krey Pkg. Co.	49	609
Sartorius	45	358
Siehoff Pkg. Co.	45	1,155
Butchers	9,059	27,695	1,696
Total	22,426	50,986	5,330

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,304	868	11,949	7,962
Armour & Co.	2,174	425	5,489	2,626
Morris & Co.	2,211	384	6,214	974
Others	1,776	115	9,563	104
Total	9,465	1,792	33,195	11,666

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,411	245	17,501	185
Armour & Co.	2,428	249	17,178	143
Swift & Co.	1,474	131	8,819	46
Sacks Pkg. Co.	120	46	3
Smith Bros. Pkg. Co.	24	1	11
Local butchers	59	41	11
Order buyers and packer shipments	1,682	21,039
Total	8,198	713	64,562	374

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	832	6,571	5,543	330
United Dressed Beef Co.	126	15
Layton Co.	70
R. Gums & Co.	95	39	143	27
F. C. Gross.	53	45	59
Swift, Harrisburg, Pa.	22
Local butchers	142	516	11	98
Local traders	206	90	7
Total	1,476	7,261	5,774	514

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	783	322	9,279	617
Dold Pkg. Co.	229	61	4,554
Local butchers	187
Total	1,199	383	13,833	617

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,558	4,979	19,213	457
Hertz Bros.	223	106
Katz Pkg. Co.	980	433
Swift & Co.	3,861	7,990	28,730	766
Others	473	22	5,528
Total	8,095	13,530	53,471	1,223

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,428	822	1,786	131
Wilson & Co.	2,363	814	2,576	87
Others	92	3	209
Total	4,883	1,639	4,571	218

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,720	3,520	15,453	538
Kingman & Co.	1,896	568	15,613	961
Armour & Co.	255	69	1,774	40
Indianapolis Abat. Co.	915	70	290	132
Hilgemier Bros.	905
Brown Bros.	148	32	12
Bell Pkg. Co.	129
Schussler Pkg. Co.	28	238
Riverview Pkg. Co.	5	224
Meler Pkg. Co.	73	28	247	7
Ind. Prov. Co.	18	232	4
Art Wabritz	8	50	33
Hosier Abat. Co.	38
Others	483	167	140	591
Total	5,695	4,531	35,116	2,318

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	578	196	3,573	125
Kroger Gro. & Bak. Co.	170	141	1,930
Gus. Juengling	118	147	56
J. & F. Schroth P. Co.	20	2,794
J. Hillberg's Sons.	147	21	38
Wm. G. Rehn's Sons.	169	73
Peoples Pkg. Co.	89	105
A. Sander Pkg. Co.	6	1,622
Sam Gail	11	429
J. Schlachter's Sons.	202	206	107
H. H. Meyer Pkg. Co.	38	2,311
Total	1,546	949	12,230	842

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending June 27, 1925, with comparisons:

CATTLE.

	Week ending June 27, 1924.	Prev. week.	Cor. week.
Chicago	22,558	20,551	22,205
Kansas City	21,065	17,962	22,551
Omaha	22,305	19,990	17,011
St. Louis	22,426	21,496	19,279
St. Joseph	9,465	5,921	7,624
St. Paul	8,198	7,271	8,396
Oklahoma City	4,883	3,641	1,890
Indianapolis	5,695	4,531	3,221
Cincinnati	1,546	1,452	1,486
Milwaukee	1,476	1,218	1,303
Wichita	1,199	1,159	803
Denver	2,610	1,764
St. Paul	8,095	6,416	4,967
Total	129,571	114,340	105,419

HOGS.

	Week ending June 27, 1924.	Prev. week.	Cor. week.
Chicago	93,500	100,700	175,400
Kansas City	21,881	27,515	45,195
Omaha	100,723	105,541	94,191
St. Louis	50,986	67,957	56,064
St. Joseph	33,195	40,019	53,414
St. Paul	64,562	65,724	66,959
Oklahoma City	4,571	4,053	2,930
Indianapolis	35,116	40,820	40,113
Cincinnati	12,230	11,500	16,236
Milwaukee	5,774	5,223	6,933
Wichita	13,833	16,962	13,221
Denver	7,071	10,659
St. Paul	53,471	50,423	60,245
Total	480,842	541,517	662,160

SHEEP.

	Week ending June 27, 1924.	Prev. week.	Cor. week.
Chicago	45,771	52,445	47,266
Kansas City	20,958	14,818	22,668
Omaha	28,430	31,575	26,168
St. Louis	24,348	24,348	12,408
St. Joseph	11,606	14,286	13,546
St. Paul	374	367	252
Oklahoma City	218	155	449
Indianapolis	2,318	2,409	2,285
Cincinnati	842	958	1,038
Milwaukee	514	346	821
Wichita	617	490	305
Denver	2,489	1,059
St. Paul	1,223	1,308	1,596
Total	118,261	145,094	129,466

RECEIPTS AT CENTERS.

SATURDAY, JUNE 27, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	4,000	3,000
Kansas City	300	1,500
Omaha	300	8,000
St. Louis	200	3,500	200
St. Joseph	1,500	2,500	1,000
St. Paul	200	2,200	100
Oklahoma City	400	300
Fort Worth	1,000	400	100
Milwaukee	100
Denver	100	400	6,000
Louisville	100	400	1,500
Wichita	100	300
Indianapolis	100	300	100
Pittsburgh	100	3,100	100
Cincinnati	300	1,600	2,500
Buffalo	300	1,400	200
Cleveland	200	1,500	500
Nashville, Tenn.	300	300	300
Toronto	300	400	100

MONDAY, JUNE 29, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	22,000	46,000	17,000
Kansas City	20,000	5,000	8,000
Omaha	6,500	11,000	11,000
St. Louis	11,500	8,000	6,000
St. Joseph	3,500	6,000	3,500
St. Paul	4,000	11,000	300
Oklahoma City	7,500	20,000	200
Fort Worth	1,800	800
Milwaukee	200	700	100
Denver	2,000	800	6,800
Louisville	800	800	3,000
Wichita	1,800	1,800	200
Indianapolis	1,400	5,000	100
Pittsburgh	1,300	3,000	2,300
Cincinnati	2,300	2,500	1,600
Buffalo	2,000	8,000	2,400
Cleveland	1,000	3,500	1,500
Nashville, Tenn.	300	600	1,000
Toronto	4,600	700	500

TUESDAY, JUNE 30, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	18,000	10,000
Kansas City	11,000	9,000	9,000
Omaha	5,500	11,500	9,500
St. Louis	6,500	11,000	6,500
St. Joseph	3,700	4,000	3,000
St. Paul	2,300	12,500	500
Oklahoma City	2,000	9,000	500
Fort Worth	1,800	500
Milwaukee	500	1,800	200
Denver	300	1,900	6,400
Louisville	200	800	3,000
Wichita	300	1,600	100
Indianapolis	1,400	8,000	500
Pittsburgh	400	3,000	4,000
Cincinnati	200	1,000	200
Buffalo	200	1,500	500
Cleveland	100	700	1,000
Nashville, Tenn.	1,000	1,100	300

WEDNESDAY, JULY 1, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	13,000	16,000
Kansas City	11,000	6,000	9,000
Omaha	5,500	11,000	7,500
St. Louis	3,000	9,500	3,500
St. Joseph	2,500	4,000	2,000
St. Paul	2,200	1,200
Oklahoma City	2,500	5,500	400
Fort Worth	1,500
Milwaukee	600	300	500
Denver	300	1,000	200
Wichita	700	700	8,200
Wichita	400	1,200	100
Indianapolis	1,200	7,000	400
Pittsburgh	1,000	800
Cincinnati	600	3,200	5,800
Buffalo	200	1,300	400
Cleveland	300	1,500	800

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Active. Additional trading at the new levels involved 2,000 more natives at 16c; and around 20,000 branded steers, heavy Texas 14½c; butts 14½c; Colorados and light Texas 13½c but no branded cows which are withheld from sale and considered nominal at 14c. Light cows sold to the extent of 12,000 June at 15½c, being ½c appreciation. No heavy cows or spreads sold. Three small cars of native bulls sold as follows: April, 10½c; May, 11c and June, 11½c. Killers indicate a very broad inquiry for stock and no desire to book further parcels. Holdings are still moderately ample. Heavy cows are held at 15½c as to sellers; branded bulls 10½c as to points; other quotations as above sales indicate. Small packer hides quoted 14½c@15c for July, inside bid; outside nominal.

COUNTRY HIDES—Business is noted in 50 and 60 lbs. up weights for domestic outlets as high as 11½c selected. Purchases as low as 10½c are also noted selected from around 10½c. Middle weight hides, buff selection, have been bringing 11½c with regularity and of late 12c has been a realized figure. Business is reported in 50 lbs. down material of southern borderline quality as high as 14c flat, averaging rather light and similar material is now held a trifle higher. Lights 50 lbs. down here carrying few grubs are generally held for 14½c and the grub free varieties are listed up to 15c. Straight 25-45 lbs. extremes in grub free qualities are held around 16c as a rule. Heavy steers are quiet around 13½c; branded country hides 10½c@11c flat and country packers at 11½c@13c for descriptions; bulls are listed 9½c strongly and held somewhat higher in spots; country packers 10½c@11c paid; glues 8½c last paid.

CALFSKINS—Steady to strong. Following the recent movement of June packer calfskins at 25c, one seller with a slightly different cure moved June take-off, quantities unknown at this writing, at 25½c. Local city calfskins apparently are disregarding the bullishness evident in packer types, as cities are still available at 22½c@23c and there is not much pep shown on the part of tanners in this section. Outside city calfskins are steady at 21c@22c from first salt and resalted lines 19c@20c lately paid. Country varieties command 18c@18½c. Deacons \$1.25@1.35; slunks \$1.10. Kipskins are strong in tone. Packers and cities are generally held for 20c. Some country types are quoted 15c@17c.

MISCELLANEOUS MARKETS—Dry hides show steady at 20c@22c for weights with sellers inclined to talk stronger on light averages. Horse hides look steady to firm at \$5.00@5.50 for good to choice lines, including renderers. Material at under \$5.00 is usually light average or inferior quality. Packer pelts are steady, lambs around \$1.50@1.60 and shearings \$1.30 lately paid and bid. Dry pelts 30c@32c; pickled skins \$7.25@7.50 doz. for new crop lambs; hog 15c@35c.

New York.

NEW YORK PACKER HIDES—The recent actions in city slaughter butts at 14c and Colorados at 13c is vindicated in movement of Western June stock at 14½c@13½c, or the usual differential. Killers are not inclined to offer further lines of native steers at 15c; their views being 15½c. Some sellers are inclined to talk half a cent higher on the brands. Cows

are quiet at 14½c nominal; bulls sold recently at 11c.

OUTSIDE PACKER HIDES—Business in small packer hides is slow at the moment but the undertone remains firm. Eastern killers have been selling May June stock recently at 13½c@14c as to averages. As a rule the current and slightly earlier take-off all weight cows and steers are held for 14c@15c as to lots. Mid western killers expect to realize 15c on the July kill, and tanners intimate a desire to bid 14½c at this time. Recent sales of eastern all weight steers of early take-off were effected at 13c. Eastern packer bulls sold at 10½c@11c range. Canadian sellers are steady to strong in tone at full Chicago prices for selected and sorted weights. Pacific coast packer hides are steady at 12½c paid for steers and 12c for cows.

COUNTRY HIDES—Much stronger levels are usually talked for all varieties of country stock. Sales of buff weights up to 12c are reported from Penn and choice mid western points. Similar quality extremes are held at 14½c@15c for descriptions, averages, etc. Weights 40 and 50 lbs. up advanced to 11½c to domestic outlets formerly using packer brands for sole leather production. Business is reported in eastern all weight hides selected at 12c. Southern hides are still enjoying a fairly good call but prices are held quite firmly. Light stock 25@50 and 30@50 lbs. is available around 14c flat as a rule with spots a trifle lower for more southerly types. There are also asking levels considerably higher. Canadian light hides 50 lbs. down quoted at 13½c@14c flat for business. Buff weights are ranged at 10½c@10¾c flat and up to 12c selected.

CALFSKINS—Paris calfskins advanced slightly. N. Y. cities are firm at \$1.85@2.60@3.35 paid and bid and some spots hold higher. Penn cities and packers are still quoted strong with asking rates around \$1.90@2.50@3.25 asked. Kips \$3.50 nominal. Foreign skins as a rule are steady and untrimmed domestics are quoted 20c@22c as to lots in cities.

FOREIGN WET SALTED HIDES—An absence of business is still noted in standard varieties of frigorifico material. Europe has been the main support of the market and some quiet business passed this week with such buyers, details of which were closely guarded. Argentine frigorifico steers are quoted around 17c bid and 17½c asked. Uruguayan frigorifico steers are quoted 19½c last paid and some quiet business passing in Artigas descriptions on which details are guarded. Cows have been bringing 16½c. Extremes have been ranging at 18½c@19½c as to types and varieties. Type hides are quiet and unchanged, saladero steers being quoted at 16½c@17c and cows around 15½c@16c asked. Campos steers 13½c and cows 11½c lately paid. Spot hides quiet.

What Are Profits?

Are they the money you actually make on what you sell?

Or are they something you have figured out with a pencil on a piece of paper—otherwise "paper profits?"

Do you ever let your lead pencil and your fond hopes fool you?

Check up and find out!

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 27, 1925:

	Week ending June 20,	Prev. week.	Cor. week, 1924.
Chicago	22,558	20,551	22,205
Kansas City	29,454	23,070	20,974
Omaha	19,407	17,678	14,185
East St. Louis	17,286	13,978	14,126
St. Joseph	9,473	5,713	5,527
Sioux City	8,046	5,132	7,193
Cudahy	925	765	813
Fort Worth	17,787	12,560	7,393
Philadelphia	2,208	1,701	1,876
Indianapolis	1,888	1,090	1,473
Boston	1,477	965	1,472
New York and Jersey City	10,403	9,723	8,764
Oklahoma City	4,883	4,993	3,684
Total	143,790	117,979	109,685

	Week ending June 20,	Prev. week.	Cor. week, 1924.
Chicago	93,500	100,700	175,400
Kansas City	21,881	27,515	45,195
Omaha	60,818	63,942	72,820
East St. Louis	33,420	33,168	40,857
St. Joseph	23,829	29,691	39,936
Sioux City	47,170	47,776	48,898
Cudahy	19,651	19,783	22,353
Ottumwa	13,037	13,253	19,510
Fort Worth	5,782	3,768	3,748
Philadelphia	13,213	12,389	15,426
Indianapolis	22,236	22,243	30,352
Boston	22,141	18,023	24,408
New York and Jersey City	38,241	34,808	40,654
Oklahoma City	4,671	4,063	2,980
Total	419,496	431,110	588,487

	Week ending June 20,	Prev. week.	Cor. week, 1924.
Chicago	45,771	52,445	47,266
Kansas City	20,058	14,818	22,668
Omaha	28,673	29,239	27,130
East St. Louis	17,923	20,328	11,264
St. Joseph	11,562	14,286	12,735
Sioux City	384	634	374
Cudahy	273	324	312
Fort Worth	1,968	3,454	5,504
Philadelphia	6,228	6,681	3,726
Indianapolis	1,260	1,169	960
Boston	7,020	4,873	6,311
New York and Jersey City	52,458	50,822	33,138
Oklahoma City	218	155	449
Total	194,706	199,228	171,537

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending July 4, 1925 with comparisons, are as follows:

	Week ending July 4, '25.	Week ending June 27, '25.	Corresponding week 1924.
Spread native steers	@17cn	@17cn	14 @14½c
Heavy native steers	@16c	@15½cb	@12c
Heavy Texas steers	@14½	@14cb	@12c
Heavy butt branded steers	@14½c	@14cb	@12c
Heavy Colorado steers	@13½c	@13cb	@11c
Ex-Light Texas steers	@13½cb	@13½cb	@9c
Branded cows	@13½cb	@13½cb	@9c
Heavy native cows	@15c	14 @14½c	@10½c
Light native cows	@15½c	@15cb	10 @10½c
Native bulls	@11½c	@11½c	@8c
Branded bulls	@10½cn	10 @10½c	8½ @7c
Calfskins	@25c	@24½c	20½ @21c
Kip	@19c	@17½c	@16½c
Kips, overalls	@17½cb	@17½c
Kips, branded	14½ @15c	14½ @15c
Slunks, regular	@1.10	@1.10	@1.25
Slunks, hairless	@.65c	60 @.65c	@.40c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

	Week ending July 4, '25.	Week ending June 27, '25.	Corresponding week 1924.
Natives, all weights	@14c	@14c	10 @10½c
Bulls, native	@11c	@11c	@8½c
Br. str. hds.	@12½c	@12½c	8 @8½c
Calfskins	21 @21½n	@22cn	@18c
Kip	16½ @17n	@16cn	@15c
Slunks, regular	@1.10	@1.10	\$1.50@1.60
Slunks, hairless	No. 1.....25 @30c	25 @30c	25 @40c

	Week ending July 4, '25.	Week ending June 27, '25.	Corresponding week 1924.
Heavy steers	12½ @13c	12½ @13c	8½ @8c
Heavy cows	11½ @12c	11½ @12c	7½ @8c
Butts	11½ @12c	11½ @12c	7½ @8c
Extremes	14 @15c	14 @15c	9½ @10½c
Bulls	9 @9½c	9 @9½c	6½ @7c
Branded hides	10 @10½c	10 @10½c	6½ @7c
Calfskins	18 @17c	16 @17c	13½ @14½c
Kip	14 @15c	14 @15c	11½ @12½c
Light calf	\$1.00@1.10	\$1.00@1.10	\$1.15@1.25
Deacons	\$0.90@1.00	\$0.90@1.00	\$1.00@1.10
Slunks, regular	\$0.90@1.00	\$0.90@1.00	\$0.90@1.00
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.25@0.30
Horsehides	\$4.25@5.25	\$4.25@5.25	\$4.00@4.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

	Week ending July 4, '25.	Week ending June 27, '25.	Corresponding week 1924.
Large packers	\$1.50@1.75	\$1.50@1.75	\$2.50@3.00
Small packers	\$1.50@1.75	\$1.50@1.75	\$2.50@3.00
Pkrs. shear'gs	\$1.25@1.30	\$1.25@1.30	\$0.90@0.95
Dry pelts	\$0.30@0.32	\$0.30@0.31	\$0.28@0.32

ICE AND REFRIGERATION

ICE NOTES.

A new cold storage plant is being constructed in Frankston, Tex., by the Jacksonville Light & Power Co.

J. J. Wagner plans to construct a \$15,000 ice plant in Tyler, Tex.

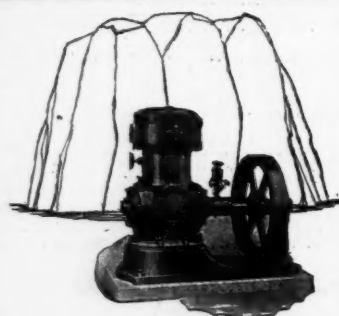
A building has been purchased in Selma, Ala., by Lackeos Brothers, who plan to remodel it into a cold storage plant.

D. E. Gannaway plans to erect a \$250,000 cold storage plant in Hampton, Va.

R. H. Burtz is said to be interested in the erection of a cold storage and ice plant in Jonesboro, Ark.

Stahl Brothers plan to erect a \$32,000 addition to their cold storage plant in Gonzales, Tex.

It is reported that M. G. Tracy and M. E. Tracy are planning to start an ice plant in Key Largo, Fla.



An Iceberg

With its great store of natural refrigeration, cannot equal a Frick Refrigerating Machine for the cooling service of meat markets, general stores, restaurants, and dozens of other forms of business.

For an iceberg cannot produce

**Cool Air that is Dry
Any Temperature You Want
Constant Results from
Small Space**

These very facts have made Frick Refrigerating Plants paying investments through the last 42 years.

The services of our engineers are always available to those interested. No obligation on your part. For quick attention to your cooling troubles, write, wire, or phone

Frick Company
WAYNESBORO, PA., U.S.A.
ESTABLISHED 1883

Distributors in 40 Cities

Building Meat Coolers

II.—The Advantage to the User in Buying Standard or Stock Sizes and Models of Refrigerator Equipment.

[EDITOR'S NOTE.—This is the second in a series of articles on meat coolers and refrigerator construction.]

Standardization is the keynote of modern production. It is one of the most important factors in our modern civilization. It has brought many conveniences, and what were previously known as luxuries, within the reach of the great mass of people; it has resulted in untold savings in time, money and resources. And at the same time it has brought down the cost of such commodities and has improved the quality.

Nowhere are the benefits of standardization more strikingly evident than in the building of refrigerators and cooling rooms.

In the first place standardization implies standards. These standards represent the best practice in the industry. They represent the best ways and means as developed by experience. And this experience includes not only the manufacturer's experience, but the user's experience.

For instance, a refrigerator manufacturer building for commercial trade designs a line for wholesale and retail markets, grocers, hotels, restaurants and institutions. This standard or stock line embodies his own best experience in construction and the experience of the user in design, arrangement and other details.

The manufacturer must keep his ear to the ground for information as to the type of equipment which his prospective buyers can use to the best advantage. Clearly his standard or stock line will include the

refrigerators of the type and size which the user's experience indicates are necessary. The manufacturer is not likely to fill his warehouses with refrigerators for which there will be little or no demand.

The standard or stock line, therefore, embodies all the advantages and conveniences which most of the users in that given line have found valuable.

For the Meat Dealer.

In building for the meat dealer, for instance, the manufacturer bears in mind various kinds and sizes of stores and markets. To fit these various needs, he builds a small refrigerator for the small store—a refrigerator which will take care of the small dealer's stock of perishables, as well as give him the other advantages of display, etc.—and for the medium and larger stores he builds equipment corresponding.

So complete are these standard lines that it is possible for most anyone in the meat business, whatever the size of his store, to find a model which will not only fit into his store room to advantage, but which will be adequate to handle his supply of perishable foods.

It is possible to do the same thing in a very large degree in the restaurant and hotel business, and it should be borne in mind that in addition to the advantage of quality, convenience and fitness for his own purposes, the buyer gets in a standard refrigerator or cooling room a better job at less cost than it is possible to obtain in a special one.

The reasons for this are clear. The manufacturer's business is geared to his standard or stock line. Machinery is set and adjusted to produce this line. His craftsmen develop a particular skill in construction which comes from their familiarity with it. It is possible to put the job through in less time because all

Novoid Pure Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and centers are square and sharp. Write for booklet.

Cork Import Corp., 345 West 40th St., New York City

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

STEVENSON'S 1922 "Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

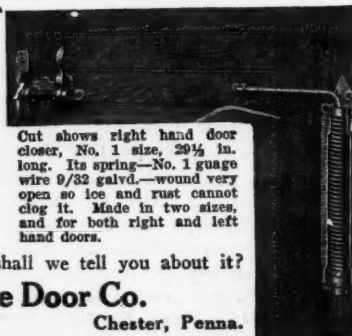
State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

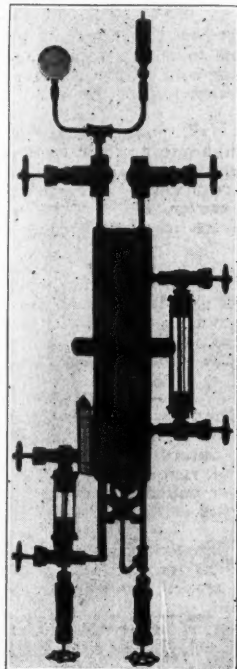
Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.



THE HILL NON-CONDENSABLE GAS SEPARATOR



is a valuable addition to the refrigerating department of any packing plant, because of the large savings which it produces every day, week and year.

Reduction in fuel or power costs, ammonia consumption, repairs, sheet and rod packing costs, operating hazards caused by excessive pressures are some of the many reasons the Hill Separator "pays for itself" in a remarkably short time in the average plant.

HERE IS OUR ABSOLUTE GUARANTEE

The Hill Non-Condensable Gas Separator is Absolutely Guaranteed to Remove Every Ounce of Non-Condensable Gases from Your Ice Making or Refrigerating System While Same is in Operation, and do it Without Any Loss of Time or Ammonia.

A special folder giving detailed information has been prepared and should be in the hands of every operating engineer and plant owner. Write for your copy.

The Hill Manufacturing Company

General Offices

Monadnock Building

Chicago

Sales Agents in Principal Cities

of the arrangements for handling it are part of regular routine. All of these things make for economy in manufacture, which economy is passed on to the buyer.

In addition, there is the advantage of prompt delivery. Standard or stock models are always available. The needs can be supplied without delay.

Specially-constructed jobs have their place, of course. There are instances where they are desirable, indeed where they are necessary. But the wise thing for the prospective refrigerator or cooler buyer to do, is to examine the standard lines first for equipment to meet his needs. Failing in this, he may require a special job.

Even in the case of the special job, it is well to bear in mind the advantage of the refrigerator manufacturer over the merely occasional builder. The refrigerator maker may find it possible to adapt a stock model to meet the special needs. Naturally he is able to do this more efficiently and at less cost than one without his facilities. And above all, his experience and resources insure efficiency in operation as well as economy, both in first cost and in operation.

QUICK EXPANSION BOLTS.

While for ordinary uses around a cooling system it will usually pay to make use of the standard commercialized expansion bolts, often circumstances come up calling for special jobs for which purpose it may be necessary or desirable to make up a special expansion bolt on the

job. The writer has seen used a very simple method of doing this.

The proper size standard bolt is made, and then a piece of standard pipe large enough to slip over the bolt, and cut to the proper length, is secured. This is then cut into two pieces, one piece forming a sharp wedge, and the other cut with a V-shaped recess to receive the wedge, with a slot several inches in length to provide the necessary give to allow the wedge to enter and spread the other section.



"There is a YORK machine for every refrigeration requirement."

The Meat Packers throughout the country owe their nation wide distribution to Mechanical Refrigeration.

And, YORK Mechanical Refrigeration owes its popularity to the many satisfied users, who know that YORK Equipment is efficient and will save money, time and effort.

Write for our bulletins on this subject.

YORK MANUFACTURING COMPANY

Ice-Making and Refrigerating Machinery Exclusively.

YORK,

PENNA.

A very satisfactory expansion bolt can be made in this manner, and very often on a construction job will save considerable delay.—Refrigerating World.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Chicago Section

F. L. Wilson of the Wilson Provision Co., Peoria, Ill., was in Chicago this week.

Otto Finkbeiner, president of the Little Rock Packing Co., Little Rock, Ark., was a Chicago visitor this week.

Charles E. Olson, packinghouse products broker at Kansas City, Mo., called on his Chicago friends this week.

President W. H. White, Jr., of the White Provision Co., Atlanta, Ga., called on his Chicago friends during the week.

Louis W. Kahn, president of E. Kahn's Sons Co., Cincinnati, Ohio, made a business trip to Chicago during the week.

R. T. Keefe, president of Henneberry & Co., Arkansas City, Kans., was in the city this week, accompanied by his son.

Jay C. Hormel, vice-president of Geo. A. Hormel & Co., Austin, Minn., was a business visitor in Chicago this week.

Anton Stolle, president of Anton Stolle & Sons, packers, Richmond, Ind., made a business trip to the city this week.

Norman McLean, of the Harris Abattoir Company, Ltd., Toronto, Canada, paid a brief visit to the city this week.

Isaac Powers, vice-president of the Home Packing & Ice Co., Terre Haute, Ind., made a trip to the city this week on business.

Packers' purchases of livestock at Chicago for the first three days of this week totaled 28,151 cattle, 9,961 calves, 48,530 hogs and 35,952 sheep.

Jay E. Decker, president of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., accompanied by his Havana representative, John Gutierrez, was in Chicago this week.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., and president of the American Provision Export Company, was in Chicago during the week, accompanied by Mrs. Cownie.

Harry Hunt, superintendent of the Dold Packing Co., Omaha, Nebr., passed through Chicago this week in his car on his way back home at the close of an enjoyable vacation tour.

St. Louis packers in town this week included Frank A. Hunter, president of the East Side Packing Co., East St. Louis, Ill., and E. C. Merritt and E. G. Barber, of the St. Louis Independent Packing Co.

It takes more than a mere earthquake to scare out D. P. Cosgrove, "little giant" of Sterne & Son Co., Chicago brokers, when he wants to take a vacation. "Pete" left this week with Mrs. Cosgrove for a month's vacation trip to the West Coast.

John W. Hall, poet laureate of Chicago's packinghouse brokers, continues to improve slowly, and is able to come down to his office occasionally. It will be some time yet, however, before John will be able to get back into the harness again.

Among Iowa packers in Chicago this week were R. S. Sinclair, president of T. M. Sinclair & Co., Ltd., Cedar Rapids; J. W. Rath, president of the Rath Packing Co., Waterloo, and W. H. Gehrmann, president of the Kohrs Packing Co., Day-enport.

Prices realized on Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, June 27, on shipments sold out, ranged from 8.00 cents to 20.00 cents per pound and averaged 13.42 cents per pound.

Provision shipments from Chicago for the week ending June 27, 1925, with comparisons, are reported as follows:

	Cor.	Last week.	Prev. week.	week, 1924.
Cured meats, lbs.	17,854,000	15,638,000	21,630,000	
Fresh meats, lbs.	35,398,000	34,249,000	40,937,000	
Lard, lbs.	7,987,000	7,029,000	8,754,000	

A number of packers from Cleveland, Ohio, were visitors in Chicago this week. Among them were J. B. McCrea, president of the Ohio Provision Co.; N. O. Newcomb, president of the Lake Erie Provision Co.; M. C. Teufel, president of Theurer-Norton Provision Co.; W. P. Fletcher, president of Blumenstock & Reid Co., and S. T. Nash, president of the Cleveland Provision Co.

HOG BUYER PROMOTED.

Clarence Southwick, head hog buyer for Swift & Company in Kansas City, has been promoted to the Chicago plant as head hog buyer, where he succeeds Bert Overman. Mr. Southwick's successor at Kansas City has not yet been named.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

A GOOD BUSINESS ORGANIZATION—

- Is one in which authority is made the least burdensome.
- Never hesitates to train the help for better positions.
- Recognizes that loyalty among the men depends upon the fairness of the boss.
- Never loses its respect for the "littles."
- Is one in which individual initiative gets its best chance.
- Means the assignment of responsibility and the granting of freedom.
- Is not to be judged by volume but by efficiency.

Two Pennsylvania packers, F. A. Vogt, president F. G. Vogt & Sons, Inc., Philadelphia, and George N. Meyer, secretary and treasurer of Fried & Reineman Packing Co., Pittsburgh, were Chicago visitors this week.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
10 Marquette Bldg. Detroit, Mich. Phones:
Cherry 3750-3751

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HENSCHIE & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
**PACKING PLANTS AND COLD STORAGE
CONSTRUCTION**

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Packing House Products

Oldest Brokers in Our Line

Tallow
Grease
Provisions
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**The Davidson
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Tankage
Bones
Cracklings
Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

Fred J. Anders Chas. H. Reimers
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Special attention to Claims adjustments and
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SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
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LEON DASHEW
Counselor At Law
230 Fifth Ave., New York

MORE MEAT TALKS BY RADIO.

Housewives in Western states are to be given radio information on meat from a new source. The National Live Stock and Meat Board has made arrangements to broadcast a series of talks from Station KGO, Oakland, Calif. These talks will deal with subjects of meat selection, purchase and cookery.

The first will be broadcast on July 13, the subject to be "The Meat Bargain Counter." Two other talks are scheduled for July 27 and August 3. On July 27 the women will be told of "Meat Dishes and Their Proper Vegetables." "Making the Daily Cooking Task a Pleasant One" is the title of the talk for August 3. The hour set for all three of these talks is 8:15 P. M., western time. It is expected that more will be added in the near future.

The Board announces two other radio talks of interest to the housewife in coping with her summer meal problems. The talks will be put on the air by Harriet Young, the organization's home economics specialist. The first is to be given from Station KYW, Chicago, at 6:30 P. M., central standard time, July 9. The title is "Food Hints for Summer Ramblings." On July 21 at 12:30 P. M. central standard time, Miss Young will talk from Station WGN, Chicago, on "Cold Foods for Hot Days."

KANSAS CITY BEEF SUPPLIES.

The movement of grass-fat cattle from Kansas, Oklahoma and the Southwest is started.

This year conditions are somewhat different from former years. The combined supply of cattle brought into Kansas and Oklahoma from the Southwest this Spring was about 25 per cent larger than in former years. This movement was heavy because the Southwest had unusually dry spring weather conditions.

In a general way this places a heavy supply of cattle within Kansas City trade territory, but does not necessarily mean there will be more cattle available from all sections of the Southwest than last year.

The increased run from Oklahoma and Kansas will be offset by decreased supplies from Texas and other Southwestern states. However, Kansas City from July 1st until the middle of November will receive more cattle than any other market. This run will increase both fat and stocker and feeder grades.

Grass conditions have been excellent up to the present time, and indications are that the good condition will be maintained through July. Cattle are already fat and dry weather now would cure the grass and make them harden up in fine shape. The supply at Kansas City will probably be more desirable this year than in former years, because of the scarcity of fed cattle at other markets.

Kansas City, of course will receive its normal percentage of fed cattle, and the aggregate runs of grass and fed cattle will make a liberal supply for the buying side. Doubled summered wintered Kansas steers and Texas meal-and-hull-fed steers at the present time are available in liberal numbers.

Meat Trade Movies—No. 58.**BACK ON THE DRIVER'S SEAT**

Everybody was happy to see Sam Nash take up the reins again at the Cleveland Provision Co. And they hope he lives to be a hundred! The industry needs such steady drivers.

PACKERS' MEAT ADVERTISING.

Another example of progressive advertising of high-grade meats is that carried on by the Boise Meat Company, Ltd., Boise, Idaho.

This company not only keeps before the buying public the advantage of Government-inspected meats through the columns of the daily press, but by means of circular letters, folders and a monthly bulletin known as "The Housewife."

In the latter many good suggestions are given on the method of selecting good meat, vegetables to accompany different meats, best utilization of the cheaper cuts, popular recipes for cooking meat, and much other valuable information.

This combination of high-grade advertising should do much to further the consumption of all kinds of high grade meats in the territory served by the Boise Meat Company.

PACKER NOW IN REAL ESTATE.

With the shutting down of the plant of the Evansville Packing Co., Evansville, Ind., three of its staff made plans to exchange a hard life for an easy one. J. Henry Michel, for 29 years general superintendent of the plant, one of his sons who was assistant superintendent, and another son who was assistant treasurer of the company, have moved to Hollywood, Fla., and established the Michel Realty Co. "If any of our friends want to invest in Florida real estate," writes Mr. Michel, "let them call on us."

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 22.....	13,654	3,675	48,715	9,650
Tues., June 23.....	7,593	3,786	23,616	10,651
Wed., June 24.....	7,506	2,360	17,774	10,743
Thur., June 25.....	9,160	1,738	27,236	6,581
Fri., June 26.....	5,411	1,730	22,145	11,202
Sat., June 27.....	820	223	3,157	3,007

Total last week.....	41,853	15,512	142,643	51,634
Previous week.....	37,100	12,430	139,401	56,820
Year ago.....	46,080	12,714	199,197	62,267
Two years ago.....	54,432	14,087	215,413	41,133

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 22.....	4,458	87	13,446	597
Tues., June 23.....	1,853	8	5,933	892
Wed., June 24.....	2,237	3,382	727
Thur., June 25.....	1,909	7,322	412
Fri., June 26.....	1,302	34	9,129	734
Sat., June 27.....	77	2	3,457

Total last week.....	11,836	131	42,669	3,362
Previous week.....	11,529	383	37,967	3,731
Year ago.....	16,750	75	36,967	12,229
Two years ago.....	16,841	205	39,995	3,301

Receipts at Chicago Stock Yards thus far this year to June 27, with comparative totals:

	1925.	1924.
Cattle	1,394,551	1,451,345
Calves	474,548	430,566
Hogs	4,480,615	5,340,184
Sheep	1,840,045	1,755,022

Combined weekly hog receipts at eleven markets for week ending June 27, with comparisons:

	Week.	Year to date.
Week ending June 27.....	557,000	16,716,000
Previous week.....	579,000	146,000
Corresponding week, 1924.....	745,000	20,275,000
Corresponding week, 1923.....	762,000	19,353,000
Corresponding week, 1922.....	634,000	14,741,000
Corresponding week, 1921.....	569,000	15,684,000

Combined receipts at seven markets for the week ending June 27, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending June 27.....	159,000	465,000	139,000
Previous week.....	135,000	500,000	146,000
1924	148,000	616,000	164,000
1923	186,000	642,000	140,000
1922	178,000	532,000	168,000
1921	132,000	455,000	167,000

Combined receipts at seven points for 1925 to June 27, with comparisons:

	Cattle.	Hogs.	Sheep.
1925	4,428,000	14,307,000	4,640,000
1924	4,667,000	16,770,000	4,586,000
1923	4,682,000	16,073,000	4,805,000
1922	4,398,000	12,080,000	4,470,000
1921	4,097,000	12,519,000	5,320,000

Chicago Stock Yards receipts, average weight and top average prices for hogs, with comparisons:

	Number received.	Weight, lbs.	Top Average.	Prices.
*Week ending June 27.....	143,500	237	\$13.50	\$13.25
Previous week.....	139,401	238	12.25	12.65
1924	199,201	238	7.30	6.90
1923	215,413	237	7.50	6.85
1922	177,493	241	11.00	10.25
1921	160,882	235	9.40	8.65
1920	158,857	239	11.60	15.20
Average 1920-1924.....	182,300	238	\$10.35	\$ 9.55

*Saturday, June 27, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending June 27.....	\$13.25	\$13.25	\$ 7.75	\$16.10
Previous week.....	10.50	12.25	7.25	15.45
1924	8.75	6.90	5.00	13.60
1923	9.85	6.85	6.15	15.10
1922	9.20	10.25	6.00	12.80
1921	7.60	8.65	4.20	10.15
1920	14.95	15.20	8.05	14.15
Average 1920-1924.....	\$10.05	\$ 9.55	\$ 5.90	\$13.15

*Saturday, June 27, estimated.

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending June 27.....	29,900	100,300	48,200
Previous week.....	25,631	101,434	52,789
1924	29,380	102,284	50,038
1923	37,779	175,506	37,832
1922	40,148	189,879	55,968

*Saturday, June 27, estimated.

Chicago packers' hog slaughters for the week ending, June 27, 1925:

Armour & Co.....	9,300
Anglo-American.....	1,800
Swift & Co.....	9,400
Hammond Co.....	4,100
Morris & Co.....	6,800
Wilson & Co.....	12,800
Boyd-Lunham.....	6,100
Western Packing Co.....	6,800
Roberts & Oake.....	3,800
Muller & Hart.....	3,700
Independent Packing Co.....	2,700
Brennan Packing Co.....	6,100
Agar Packing Co.....	2,000
Others	15,200
Total	93,500
Previous week.....	100,700
Year ago	175,400
Two years ago.....	189,100
Three years ago.....	151,000

(For Chicago livestock prices see page 35.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Wednesday, July 1, 1925.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@24
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@23½
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@23½
18-20 lbs. avg.	@23½
Skinned Hams—	
14-16 lbs. avg.	@25½
16-18 lbs. avg.	@25½
18-20 lbs. avg.	@25½
20-22 lbs. avg.	@25
22-24 lbs. avg.	@21½
24-26 lbs. avg.	@19½
26-30 lbs. avg.	@18½
Picnics—	
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@15½
8-10 lbs. avg.	@15
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@28
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26½
12-14 lbs. avg.	@25
14-16 lbs. avg.	@23½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	23½ @24
10-12 lbs. avg.	23½ @24
12-14 lbs. avg.	23½ @24
14-16 lbs. avg.	23½ @24
16-18 lbs. avg.	23½ @24
18-20 lbs. avg.	23½ @24
Boiling Hams—(house run)	
16-18 lbs. avg.	@24
18-20 lbs. avg.	@24
20-22 lbs. avg.	@24
Skinned Hams—	
14-16 lbs. avg.	25 @26
16-18 lbs. avg.	25 @26
18-20 lbs. avg.	25 @26
20-22 lbs. avg.	25 @26
22-24 lbs. avg.	21½ @27
24-26 lbs. avg.	19½ @27
26-30 lbs. avg.	18 @27
Picnics—	
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@15½
8-10 lbs. avg.	@15
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@27½
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26½
12-14 lbs. avg.	@24½
14-16 lbs. avg.	@23

Dry Salt Meats.

Extra short clears, 35/45.	@19
Extra short ribs, 35/45.	@19
Regular plates, 6-8.	@17½
Clear plates, 4-7.	@14½
Jowl butts	@14½
Fat Backs—	
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@15
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@17½
18-20 lbs. avg.	@17½
20-25 lbs. avg.	@18
Clear Bellies—	
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@22½
20-25 lbs. avg.	@21½
25-30 lbs. avg.	@21½
30-35 lbs. avg.	@21½
35-40 lbs. avg.	@21
40-50 lbs. avg.	@21

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JUNE 27, 1925.

	Open.	High.	Low.	Close.
LARD—				
July	17.12½	17.20	17.10	17.10
Sept.	17.35	17.45	17.35	17.35
Oct.	17.40	17.47½	17.37½	17.37½
CLEAR BELLIES—				
July	21.75	21.75	21.75	21.75
Sept.	21.95	21.95	21.90	21.90
SHORT RIBS—				
July	18.40	18.50	18.40	18.50
Sept.	18.55	18.65	18.55	18.65

MONDAY, JUNE 29, 1925.

	Open.	High.	Low.	Close.
LARD—				
July	17.07½	17.10	16.80	16.85
Sept.	17.35	17.35	17.00	17.10-12½b
Oct.	17.37½	17.37½	17.05	17.15b
Dec.	15.90	15.90	15.75	15.75ax
Jan.	15.60	15.75	15.60	15.70ax
CLEAR BELLIES—				
July				21.75n
Sept.				21.90ax
SHORT RIBS—				
July	18.35	18.40	18.32½	18.40n
Sept.	18.67½	18.67½	18.50	18.60

TUESDAY, JUNE 30, 1925.

	Open.	High.	Low.	Close.
LARD—				
July	16.95-92½	17.10	16.92½	17.10-07½
Sept.	17.17½-20	17.35	17.17½	17.35
Oct.	17.17½-20	17.40	17.17½	17.40ax
Dec.				16.02½b
Jan.	15.90	16.00	15.90	16.00b
CLEAR BELLIES—				
July	21.80	21.80	21.75	21.75ax
Sept.	21.90	21.90	21.90	21.90
SHORT RIBS—				
July	18.35	18.35	18.27½	18.27½
Sept.	18.62½	18.62½	18.52½	18.52½ax

WEDNESDAY, JULY 1, 1925.

	Open.	High.	Low.	Close.
LARD—				
July	17.15	17.17½	17.02½	17.02½ax
Sept.	17.37½	17.45	17.27½	17.30ax
Oct.	17.37½	17.50	17.30	17.30b
Nov.	17.30	17.30	17.00	17.00
Dec.	16.15	16.15	16.05	16.05
Jan.	16.10	16.10	15.92½	15.92½ax
CLEAR BELLIES—				
July	21.80	21.85	21.75	21.75
Sept.	21.90	21.90	21.80	21.80
SHORT RIBS—				
July				18.37½b
Sept.				18.57½ax

THURSDAY, JULY 2, 1925.

	Open.	High.	Low.	Close.
LARD—				
July	17.10	17.12½	17.02½	17.05
September	17.27½	17.42½	17.27½	17.32½
October	17.32½	17.45	17.35	17.35
November				17.20ax
December	16.00	16.05	16.00	16.00
January				15.95b
CLEAR BELLIES—				
July				21.77½n
September	21.80	21.90	21.80	21.82½
SHORT RIBS—				
July	18.45	18.50	18.45	18.50b
September	18.55	18.77½	18.55	18.75

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Wednesday, July 1, 1925, with comparisons, were as follows:

	Week ending July 1.	Prev. week	Cor. week, 1924.
Armour & Co.	3,922	8,661	12,506
Anglo-Amer. Prov. Co.	2,457	2,047	4,820
Swift & Co.	5,100	9,657	14,191
G. H. Hammond Co.	4,432	4,288	8,483
Morris & Co.	2,538	7,985	15,680
Wilson & Co.	4,905	7,937	14,945
Boyd-Lunham & Co.	4,192	5,378	8,138
Western Pkg. & Pro. Co.	6,300	6,875	9,900
Roberts & Oake	3,208	3,800	5,725
Miller & Hart	3,478	2,321	6,478
Independent Packing Co.	1,438	3,464	7,187
Brennan Packing Co.	5,053	6,840	4,536
Agar Packing Co.	1,600	2,100	400
Total	48,623	71,353	112,965

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	18	12
Rib roast, light end.	35	25	20
Chuck roast	24	20	14
Steaks, round	45	40	20
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	15
Beef stew, chuck	20	18	12½
Corned briskets, boneless	24	22	15
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12½	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

Mutton.

Legs	24	..
Shoulders	10	..
Chops, rib and loin	80	..

Pork.

Loins, whole, 8@10 avg.	30	@32
Loins, whole, 10@12 avg.	25	@28
Loins, whole, 12@14 avg.	24	@26
Loins, whole, 14 and over	22	@24
Chops	30	@32
Shoulders	22	@22
Butts	25	@25
Sparricks	25	@18
Hocks	14	@14
Leaf lard, unrendered	22	@22

Veal.

Hindquarters	22	@32
Forequarters	12	@20
Legs	32	@35
Breasts	14	@18
Shoulders	13	@24
Outlets	15	@50
Rib and loin chops	6	@40

Butchers' Offal.

Suet	6	@6
Shop fat	50	@50
Bones, per 100 lbs.	19	@19
Calf skins	15	@15
Klips	15	@15
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6%	6%
Crystals	7%	7%
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads	3%	3%
Less than carloads, granulated	4	3%
Crystals	5½	5
Kegs, 100@130 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	10	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk		\$ 7.60
Medium, car lots, per ton, f.o.b. Chicago, bulk		9.10
Rock, car lots, per ton, f. o. b. Chicago		6.05
Sugar—		
Raw sugar, 96 basis		@4.50
Second sugar, 90 basis		@4.15
Syrup, testing 63 to 65 combined sucrose and invert		@0.28
Standard granulated, f.o.b. refiners (2%)		@5.60
Plantation, granulated, f.o.b. New Orleans (less 2%)		@5.40

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.
Packing House White Paint
Harry G. Sargent Paint Co.
502 Mass. Ave., INDIANAPOLIS, IND.

KALAMAZOO BOILER COMPANY

SUCCESSORS TO BOILER DEPARTMENT OF CLARK ENGINE & BOILER CO.

BOILERS-COOKERS-KEYTLES

RENDERING TANKS - SMOKE STACKS

RANDOLPH - CHURCH - WILLARD - AND - PARK - STREETS

KALAMAZOO - MICHIGAN

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Week ending July 4, 1924.	Cor. week, July 4, 1924.
Prime native steers.....	18	@29	18 @19
Good native steers.....	17	@18	16 @17
Medium steers.....	14	@16	13 @15
Helpers, good.....	13	@18	13 @18
Cows.....	8	@14	8 @13
Hind quarters, choice.....	8	@25	@25
Fore quarters, choice.....	8	@14	@12

Beef Cuts.

Steer Loins, No. 1.....	@32	@36
Steer Loins, No. 2.....	@30	@33
Steer Short Loins, No. 1.....	@40	@46
Steer Short Loins, No. 2.....	@36	@40
Steer Loin Ends (hips).....	@24	@27
Steer Loin Ends, No. 2.....	@24	@26
Cow Short Loins.....	@25	@27
Cow Loins.....	@30	@34
Cow Loin Ends (hips).....	@20	@19
Steer Ribs, No. 1.....	@22	@25
Steer Ribs, No. 2.....	@21	@23
Cow Ribs, No. 1.....	@17	@19
Cow Ribs, No. 2.....	@12	@12
Steer Rounds, No. 1.....	@18½	@17½
Steer Rounds, No. 2.....	@18	@17
Steer Chucks, No. 1.....	@12	@11
Steer Chucks, No. 2.....	@11	@10
Cow Rounds.....	@16½	@15
Cow Chucks.....	@10	@9
Steer Plates.....	@12½	@11½
Medium Plates.....	@12	@10
Briskets, No. 1.....	@18	@20
Briskets, No. 2.....	@14	@16
Steer Navel Ends.....	@8	@6½
Cow Navel Ends.....	@7	@5½
Fore Shanks.....	@6½	@5½
Hind Shanks.....	@6	4½ @5½
Rolls.....	@20	@22
Strip Loins, No. 1, boneless.....	@55	@55
Strip Loins, No. 2.....	@50	@45
Strip Loins, No. 3.....	@40	@30
Sirloin Butts, No. 1.....	@30	@30
Sirloin Butts, No. 2.....	@26	@20
Sirloin Butts, No. 3.....	@18	@18
Beef Tenderloins, No. 1.....	@75	@70
Beef Tenderloins, No. 2.....	@65	@60
Rump Butts.....	@17	@17
Flank Steaks.....	@17	@17
Shoulder Cuts.....	@15	@15
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains, per lb.....	8 @9	7 @8
Hearts.....	@8	@6
Tongues.....	29 @30	29 @30
Sweetbreads.....	38 @38	38 @42
Ox-Tail, per lb.....	5 @5	5 @8
Fresh Tripe, plain.....	4 @4	4 @4
Fresh Tripe, H. C.....	4 @4½	4 @4½
Livers.....	70½ @12½	8 @9
Kidneys, per lb.....	@8	@8

Veal.

Choice Carcass.....	18 @19	16 @17
Good Carcass.....	15 @17	18 @26
Good Saddles.....	20 @26	20 @27
Good Backs.....	6 @12	8 @12
Medium Backs.....	@6	5 @7

Veal Products.

Brains, each.....	9 @10	8 @9
Sweetbreads.....	52 @58	52 @60
Calf Livers.....	31 @32	31 @34

Lamb.

Choice Lambs.....	@32	@29
Medium Lambs.....	@31	@27
Choice Saddles.....	@35	@33
Medium Saddles.....	@32	@30
Choice Fores.....	@22	@22
Medium Fores.....	@20	@20
Lamb Fries, per lb.....	@31	31 @32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@8	@7
Light Sheep.....	@15	@15
Heavy Saddles.....	@12	@10
Light Saddles.....	@18	@18
Heavy Fores.....	@17	@6
Light Fores.....	@13	@12
Mutton Legs.....	@20	@20
Mutton Loins.....	@20	@18
Mutton Stew.....	@8	@8
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@18	@15
Pork Loins, 8½ to 10 lbs. avg.....	28 @18	@17
Lard.....	@18	11½ @18
Tenderloin.....	@45	@45
Spare Ribs.....	13 @14	@14
Butts.....	21 @23	@13½
Hocks.....	@12	@7½
Tails.....	@12	@7½
Snouts.....	@8½	@5
Pigs' Feet.....	@5½	@4
Pigs' Heads.....	@13½	@5
Blade Bones.....	@6	@7½
Blade Meat.....	@6	@11½
Cheek Meat.....	@5	@7½
Skinned Shoulders.....	16 @17	@9½
Pork Hearts.....	@9	@4
Pork Kidneys, per lb.....	@9	4½ @9
Slip Bones.....	@9	@9
Tail Bones.....	@9	@9
Back Fat.....	@15	@11½
Hams.....	@27	@16½
Calas.....	@16	@10½
Bellies.....	@28	@13½

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@30
Country style sausage, fresh in link.....	@22
Country style sausage, fresh in bulk.....	@21
Country style sausage, smoked.....	@24
Mixed sausage, fresh.....	@18
Frankfurts in pork casings.....	@15
Frankfurts in sheep casings.....	@19
Bologna in beef bungs, choice.....	@16½
Bologna in beef middles, choice.....	@16
Bologna in cloth, paraffined, choice.....	@14½
Liver sausage in hog bungs.....	@20
Liver sausage in beef rounds.....	@13
Head cheese.....	@14
New England luncheon specialty.....	@15
Liberty luncheon specialty.....	@15
Mixed luncheon specialty.....	@15
Tongue sausage.....	@24
Blood sausage.....	@18
Polish sausage.....	@16
Souse.....	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@51
Cervelat, new condition, in hog bungs.....	@17
Cervelat, new condition, in beef middles.....	@17
Thuringer Cervelat.....	@22
Farmer.....	@18
Hofmeister.....	@25
B. C. Salami, choice.....	@48
Milano Salami, choice, in hog bungs.....	@28
B. C. Salami, new condition.....	@41
Frissae, choice, in hog middles.....	@41
Genoa style Salami.....	@56
Peperoni.....	@20
Mortadella, new condition.....	@21
Capicola.....	@62
Italian style hams.....	@42
Virginia style hams.....	@42

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	13 @13½
Special lean pork trimmings.....	17 @17½
Extra lean pork trimmings.....	19½ @20
Neck bone pork trimmings.....	14½ @15
Pork cheek meat.....	10½ @11
Pork hearts.....	4 @4½
Fancy boneless bull meat (heavy).....	9½ @9½
Boneless chucks.....	@8½
Shank meat.....	6½ @7
No. 1 beef trimmings.....	@6½
Beef hearts.....	@5½
Beef cheeks, trimmed.....	@6
Dr. can. cows, 300 lbs. and up.....	@6
Dr. cutters, 350 lbs. and up.....	@6½
Dr. bologna bulls, 500-700 lbs.....	7½ @8
Beef tripe.....	3½ @3½
Cured pork tongues (can. trim.).....	@15

(These are prices to wholesalers, on material packed in new slack barrels for shipments.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce.....	@21
Beef rounds, export, 225 sets, per tierce, per set.....	@35
Beef middles, 120 sets, per tierce, per set.....	@1.85
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	@26
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	@18
Beef wrensands, No. 1, per piece.....	@17
Beef wrensands, No. 2, per piece.....	@12
Beef bladders, small, per doz.....	@1.40
Beef bladders, medium, per doz.....	@1.85
Beef bladders, large, per doz.....	@1.85
Hog casings, medium, f. o. b., per lb.....	@1.50
Hog casings, narrow, f. o. b., per lb.....	@1.25
Hog middles, without cap, per set.....	@16
Hog middles, with cap, per set.....	@19
Hog bungs, export.....	@32
Hog bungs, large, prime.....	@21
Hog bungs, medium.....	@15
Hog bungs, small, prime.....	@10
Hog bungs, narrow.....	@5
Hog stomachs, per piece.....	@7

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	67.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	38.00
Family back pork, 20 to 34 pieces.....	36.50
Family back pork, 35 to 45 pieces.....	37.00
Clear back pork, 40 to 50 pieces.....	39.00
Clear plate pork, 25 to 35 pieces.....	32.50
Clear plate pork, 35 to 45 pieces.....	31.00
Brisket, pork.....	42.00
Bean pork.....	30.50
Plate beef.....	20.00
Extra plate beef, 200 lb. bbls.....	21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.50 @1.52½
Ash pork barrels, black iron hoops.....	1.70 @1.72½
Ash pork barrels, galv. iron hoops.....	1.70 @1.72½
Red oak lard tierces.....	2.15 @2.17½
White oak lard tierces.....	2.35 @2.40
White oak ham tierces.....	@2.70

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@22½
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less.).....	@21
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@16

DRY SALT MEATS.

Extra short clears.....	@19
Extra short ribs.....	@19
Short clear middles, 60-lb. avg.....	@19½
Clear bellies, 14 @16 lbs.....	22½
Clear bellies, 16 @20 lbs.....	@21½
Clear bellies, 25 @30 lbs.....	@21½
Rib bellies, 20 @25 lbs.....	@21½
Rib bellies, 25 @30 lbs.....	@21
Fat backs, 10 @12 lbs.....	@15
Fat backs, 12 @14 lbs.....	@15½
Fat backs, 14 @16 lbs.....	@16½
Regular plates.....	@17½
Butts.....	@14

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14 @16 lbs.....	@30½
Skinned hams, fancy, 10 @18 lbs.....	@33½
Standard regular hams, 12 @16 lbs.....	@28½
Picnics, 6 @8 lbs.....	@30
Standard bacon, 4 @8 lbs.....	33 @35½
Standard bacon, 12 @14 lbs.....	33½ @35
Standard bacon, 12 @14 lbs.....	@33
Standard bacon strips, 6 @7 lbs.....	@33½
Cooked hams, choice, skin on, surplus fat off, smoked.....	@43
Cooked hams, choice, skinned, surplus fat off.....	@44
Cooked hams, choice, skinned, surplus fat off.....	@46
Cooked picnics, skin on; surplus fat off.....	@25
Cooked picnics, skinned; surplus fat off.....	@26
Cooked loin roll, smoked.....	@50

ANIMAL OILS.

Prime lard oil.....	19 @19½
Extra winter strained lard.....	17½ @18
Extra lard oil.....	13½ @14
Extra No. 1 lard.....	12½ @13½
No. 1 lard oil.....	12½ @12½
No. 2 lard oil.....	12 @12½
Pure neatfoot oil.....	13½ @14½
Extra neatfoot oil.....	12½ @13½
No. 1 neatfoot oil.....	12½ @12½
Acidless tallow oil.....	12 @12½

FERTILIZERS.

Blood, ground.....	4.00 @4.25
Hofmeier.....	3.65 @3.75
Ground tankage, 11 to 12%.....	3.25 @3.40
Ground tankage, 6 to 10%.....	2.90 @3.15
Crushed and unground tankage.....	2.60 @3.25
Ground raw bone, per ton.....	32.00 @36.00
Ground steamed bone, per ton.....	28.00 @30.00
Unground steamed bone.....	24.00 @26.00
Unground bone tankage.....	15.00 @18.00

HORNS, HOOF AND BONES.

No. 1 horns, 75 lbs. average.....	275.00 @300.00
No. 2 horns, 40 lb. average.....	175.00 @200.00
No. 3 horns.....	100.00 @125.00
Hoofs, black and striped.....	45.00 @50.00
Hoofs, white.....	70.00 @75.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy flats.....	50.00 @55.00
Light flats.....	40.00 @45.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, lights and med.....	85.00 @90.00
Buttock bones.....	50.00 @60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform in cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

LARD (Unrefined).

Prime steam, cash, tierces.....	@17.10
Prime steam loose.....	@16.35
Leaf, raw.....	@16.12
Neutral lard.....	@19.25

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@17.25
Pure lard, tierces.....	@17.00
Compound.....	@14.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	13½ @14
Oleo stock.....	13 @13½
Prime No. 1 oleo oil.....	13 @13½
Prime No. 2 oleo oil.....	12½ @13
No. 3 oleo oil.....	11½ @12
Prime oleo stearine, edible.....	12½ @13

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10½ @10½
Fancy tallow, under 2% acid, 45 titre.....	9½ @9½
No. 1 tallow, basis 10% f.f.a., 42 titre.....	9½ @9½
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8½ @8½
Choice white grease, max. 4% acid, loose.....	11½ @12
Chicago.....	11½ @12
B-White grease, max. 5% acid.....	9½ @9½
Yellow grease, 12-15 f.f.a.....	8½ @9
Brown grease, 40 f.f.a.....	8½ @8½

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Val-ley points.....	@10
White deodorized, in bbls., c.a.f. Chicago.....	12½ @13
Yellow, deodorized, in bbls.....	12½ @13
Soap stock, 50% f.f.a. basis, f.o.b. mill.....	9½ @9½
Corn oil in tanks, f.o.b. bbls.....	9½ @9½
Soya Bean oil, sellers' tank, f.o.b. coast.....	@11½
Cocanut oil, sellers' tank, f.o.b. coast.....	9 @9½
Refined in bbls., c.a.f. Chicago.....	@12

Retail Section

Crooked Dealer and How He Works

A Few Dishonest Retailers Found By Government Survey Who Cheat Public—Methods They Use to Do It

Retail meat dealers learned a lot about themselves in the preliminary report made by the U. S. Department of Agriculture on its investigation of retail meat marketing.

They found, for example, that more than half of the stores studied had no fixed method of determining prices. And most of them did not make cutting tests regularly.

Some classes of careless or unscrupulous dealers were found whose actions reflected unfavorably upon all of their honest competitors.

They deliberately set out to "do" the public. They advertised one kind or quality of meat and sold another. Their advertisements were full of deliberate misstatements, and their window displays were calculated to deceive the public. Their scales, too, were often fixed to give short weight.

Fortunately, the percentage of this type of dealer is small. And it is but a matter of time until they will either be driven out of business or taught that their methods of operation will not do.

The first installment of this report was printed in the June 20 issue of THE NATIONAL PROVISIONER. It dealt largely with sanitation.

The second installment appeared in the issue of June 27, and covered shop facilities and equipment, and knowledge and experience of the dealers.

In the third installment, given here, misleading practices and deception as practiced by the unscrupulous few are outlined.

This report was made by W. C. Davis, of the U. S. Bureau of Agricultural Economics, assisted by K. B. Gardner and L. A. Adams.

How a Few Dealers Cheat the Public

Unfair competition embracing all acts characterized by bad faith, deception and fraud, is wasteful, despicable and contrary to economic business principles. Business must rely for its success on the excellence of its own service.

Misleading Practices and Deception.

The study of methods and practices has established the fact that there is in every large city a percentage of retail meat dealers who take advantage of consumers' lack of knowledge of quality in meats to practice every conceivable means of deceiving the public.

From general observations this type of retail meat dealer represents probably not more than ten per cent of retail meat distributors in any city and in some cities not more than five per cent. In all cases, however, they are very active and are persistent advertisers.

From a competitive standpoint they also influence to some extent the activities of certain other dealers who, under normal

trading conditions, would prefer to deal honestly with the trade.

Don't Live Up to Ads.

Such dealers are known locally as "clean up" men. In all their contacts with the public they stress exceptionally high quality meats handled, yet limit their purchases to meats of the most inferior quality.

In advertisements in local daily papers and displays one term commonly used is "prime steer beef," yet common and medium steer beef, cow beef, in some cases, bull beef is offered the unsuspecting public.

As a consequence dissatisfaction results, customers become suspicious, and finally lose confidence in retail meat dealers. The tendency then is to look for a substitute for meat and meat consumption suffers. To this extent, at least, the livestock producer is penalized.

Efficient and progressive retail dealers everywhere, associations of retail dealers, and many livestock organizations advocate as a remedy that all meats be sold by grades.

The outstanding problem which confronts the whole livestock and meat industry is how to eliminate this particu-

lar type of dealer or correct his practices.

A large percentage advocate legislation as a corrective measure. Much can be done through proper publicity and through organized effort on the part of local associations. Local associations comprising both retail grocery men and meat dealers of exceptionally high character and ability are active in most cities.

In every case they stand for honest methods and are doing effective work along educational lines and are raising the standard of merchandising. But so far they have found no effective means of combating this undesirable element in the retail meat trade which is now known to be one of the undermining factors in the advancement of a large and necessary industry.

The deceptive methods generally used comprise false advertising, misleading displays, substitution and short weighing.

False Advertising.

Advertising, as understood and applied by the undesirable group in the retail meat industry, consists of the widest possible misrepresentation of the products which they feature. Terms used to represent meats of highest quality occupy prominent places in all their advertisements.

Some of those commonly used are "Finest Meats Market Affords," "Meats of Highest Quality," "Prime Native Steer Beef," "Genuine Spring Lamb," "Milk Fed Veal," "Young Pig Pork," etc. Coupled with these terms are ridiculously low prices.

In many individual cases prices quoted for preferred cuts were lower than the cost of live animals of grades comparable with the terms used.

In this type of stores were found in all cases either common and medium grades of steer beef, cow beef or bull beef for prime beef, mutton of low quality or goat offered for lamb, heavy carcasses from grass calves for "milk fed veal," and cuts from stags and old sows for young pig pork.

These stores thrive because a large percentage of consumers purchase on the principle that "meat is meat" and give no consideration to differences in quality. To illustrate: During the progress of this study stores in different cities advertised "lamb legs" from 12½ to 17½¢ per pound. Live lambs at the time were worth from 13 to 15¢ and their dressed carcasses were offered wholesale around 26¢. This is only one of many illustrations that might be used, yet the public pays and the industry suffers.

Advertising on an extensive scale is not practiced generally by the retail meat trade. Many individuals, especially those handling better grade of meat, stated they did no advertising because consumers did not understand or know meats, and from a comparison of prices potential customers would probably list them as

Retail Bookkeeping

How do you keep books, Mr. Retail Meat Dealer?

You can't run a successful meat shop today without good bookkeeping any more than you can without scales!

Roy C. Lindquist's articles on book-keeping for retailers, which ran serially in THE NATIONAL PROVISIONER, have been reprinted in handy eight-page size. They are the best things ever written on this subject.

Subscribers may have a copy free. To others they are 25¢ each.

Fill out and return the following coupon, with a 2¢ stamp:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me a copy of "Bookkeeping for Retail Meat Shops," by Roy C. Lindquist.

Name

Street

City

Price, 15¢. Subscribers, 2¢ stamp.

the "robber" rather than as the unscrupulous dealer.

To this extent, at least, untruthful advertisements are a deterrent factor in broadening the advertising field.

Misleading Display.

To the initiated, misleading displays are the same as false advertising, except the product or article is used in connection with a product which has similar characteristics but of lower value. The most common display of meat designed to mislead the public are center cuts of pork loins and end cuts displayed on same platter.

The price card reads "center cuts," but end cuts are supplied.

The same applied to loin lamb or lamb rib chops and shoulder chops. Picnic shoulders are displayed and placarded as "picnic ham" and in some instances are surrounded by genuine hams. Relatively low prices are used in all such displays.

Another common and misleading practice consists of window displays of retail cuts of beef of good quality at unusually low prices, quality considered. In the store, beef of very low grade is offered, and in most cases is not worth the asking price.

Substitution.

Because consumers know so little about meats, opportunities for substituting meats of low value and inferior quality for meats of good quality and higher value are many and varied. Numerous ways in which substitution was carried on effectively for personal gain was brought out by the survey.

Unscrupulous dealers offer bull beef and cow beef unhesitatingly for steer beef, mutton and goat legs for lamb legs, lamb livers for calf livers, beef suet and tripe for "pork sausage," old roosters for roasting chickens, (the latter have spurs shaved off close and heads tied in paper).

During the period when live hogs were costing around 14c, "pork sausage" was offered freely at two pounds for 25c, and, in at least two cities, at three pounds for 25c. This sausage was made from beef suet, beef fat, tripe and cereal.

Short Weighing and Overcharging.

Short weighing and overcharging is a common practice with the unscrupulous dealer. Many operators of such stores require their clerks to make their weekly wage by such methods. Numerous instances involving these practices were witnessed. The method is as follows.

Price cards which include fractions of cents are always displayed prominently. After the customer selects a piece of meat the clerk places it on the scales and usually very quickly announces a total amount but not the weight. In numerous instances which the investigator witnessed customers were overcharged amounts ranging from a few cents up to 75c on the purchase.

Some dealers of this type in a confidential mood admitted they used fractions on their price cards because they were confusing to the average person. Because of this confusion in case of doubt as to correctness of transaction the customer hesitates to question it. As a result, clerks employed in such stores have many opportunities to defraud customers and may make enough by such methods to pay their weekly wage.

Despite adequate ordinances governing weights and measures in the larger cities, many stores were visited in which scales had been manipulated so that 14 to 15½ ounces were given for 16 ounces.

[The next installment of this report will cover sources of supply, methods of buying, prices, turnover, etc.]

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.

Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Trouble With the Ice Box

An Eastern meat dealer is having trouble with his coolers. He says:

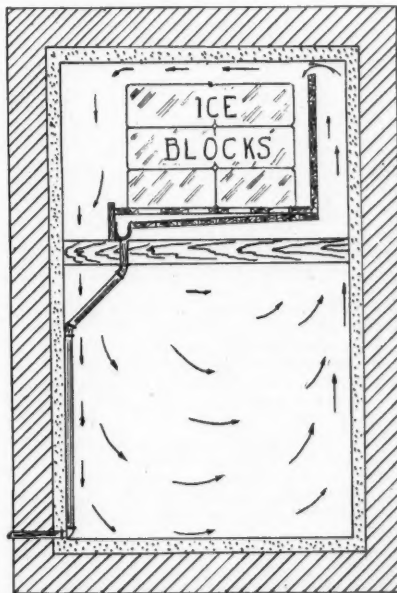
Editor The National Provisioner:

Will you please advise me as soon as possible in regard to changes I wish to make in my cooler bunkers for direct expansion refrigeration.

What I wish to know is how wide to have my cold and warm air ducts and how high to make my baffle wall on the warm air side. A rough sketch of my four coolers is shown herewith. Is there a scale to figure width of cold and warm air ducts per foot width of bunker?

I have been having trouble with circulation in the cooler. I get a temperature of 20 in bunker and 36 to 38 in cooler. The ceiling has drops of water on it. The beef has a damp feeling on the outside, and gets sticky and bad within a week. The air is so damp that the beef does not stay dry.

The inquiry regarding the right way to build ice bunkers is answered very completely in the article on "Ice Bunkers" appearing in THE NATIONAL PROVISIONER of May 2, 1925, page 52.



Particular attention should be paid to the fact that the space between the cooler wall and the baffle plate must be 1 inch wide for every foot of width of the cooler. Also that the opening on the opposite side of the cooler must be 1½ inches wide for every foot of cooler width.

It should also be noted that the baffle plate should be made as high as possible, but the space between the baffle and the top of the cooler must not be less than the space between the baffle and the cooler wall.

The type of construction shown in the illustration accompanying this article is excellent for coolers 8 ft. wide or less. When the cooler width exceeds 8 ft., the double cycle bunker pan should be used.

This is the type of pan that the inquirer has in his largest cooler.

For best results the cooler you mark as No. 3 should also have a double cycle

bunker pan. The single cycle pan is all right for your coolers No. 1 and No. 2.

The bunkers must be insulated on the bottom, and the baffle also must be insulated. If this is done, and proper space for air circulation arranged, there will be no trouble with a damp cooler.

The cooler should also be carefully inspected for leaks, being certain that it is perfectly tight.

The coils should be kept free of ice. If they once get frozen over, it is impossible to keep the temperature of the cooler as low as it should be.

With the bunker construction indicated, and with careful supervision to see that there are no leaks and no ice on coils, the inquirer should experience no further difficulty.

The unsatisfactory condition of the beef in his coolers is due entirely to the moist condition of the cooler in its present state.

This is the trouble in too many cases, where ice box owners don't realize that CIRCULATION is the most important condition in a cooler.

RETAILERS PROTEST CHARGE.

A feature of the latest Department of Agriculture report on retail meat trade conditions is the discussion of unsanitary shops and shop methods. Retailers fear this will be misunderstood by the public as applying to all shops, whereas it refers only to certain localities and nationalities.

The following telegram was sent this week to Secretary Jardine by John T. Russell, president of the National Association of Meat Councils:

Chicago, June 27, 1925.

W. M. Jardine, Secretary
Department of Agriculture
Washington, D. C.

As president of the National Association of Meat Councils and chairman of the board of directors of the Chicago Retailers' Branch, I urgently request the Department to furnish to health authorities in respective cities where alleged unsanitary conditions exist the localities of such shops. Dr. Bundesen, head of the Chicago Health Department, will clean up any such shops here if information is furnished him.

I feel it is an unfair reflection on the sanitary methods of thousands of retail meat dealers in the cities named in the report not to specify direct localities of unclean shops.

JOHN T. RUSSELL.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON

MASS.

New York Section

A. C. Pfaffinger of the Louisville Provision Co., Louisville, Ky., has been in New York.

Leon Dashew, who has a large clientele among the meat trade, is now conveniently located at 230 Fifth Avenue.

The friends of Mr. and Mrs. William Kramer will be glad to learn that their two children are recuperating from their recent severe illness.

C. Fowler, branch house department, and R. J. Lawrence, automobile department, Cudahy Packing Co., Chicago, were in New York during the week.

J. Limbacker, salesman in Wilson & Company's Barclay Street branch, is having a honeymoon in Asbury Park, N. J., having been married on Saturday.

Mr. and Mrs. H. C. Woodruff sailed in the early part of last month on the SS. Regina from Montreal for a summer vacation abroad. They will return to the States some time in September.

R. W. Neuburger, president of the New York Butchers' Supply Co., Inc., and president of the National Butchers' & Packers' Supply Association, is spending the Fourth of July holidays at Fleischmann's, up the Hudson.

Mrs. Pearl G. Levy, financial secretary and accountant for Leon Dashew, attorney-at-law, now located at 230 Fifth Ave., has returned from a month's leave of absence. Mrs. Levy, who has been with Mr. Dashew for the last four years, spent her vacation in Georgia.

A. C. Schueren, vice-president and general manager of the Vaughan Company, Chicago, spent a few days in New York this week. Mr. Schueren was accompanied by his wife, who sailed on the Lancastria on Wednesday. Mrs. Schueren will visit Spain, Italy, Northern Africa, the Riviera, Scotland, Norway, Sweden and Germany.

Members of the Wilson & Company staff in the New York district are receiving cards from Mrs. Harry Davidoff, the former Miss Leah Rosenberg, from Niagara Falls, Canada and the Adirondacks. Mrs. Davidoff, who is still on her honeymoon trip, was married June 16th. She was for many years private secretary to the general manager at New York.

H. L. Skellinger, district manager, Wilson & Company, New York, is on a motor trip through the New England States, including Boston, Poland Springs, Maine, through the White Mountains and across the Green Mountains of Vermont to Plattsburg and the Thousand Islands, eventually reaching his old home in Chittenango, New York. In this section Mr.

Skellinger will spend the remainder of his vacation.

Sometime about the middle of July, R. W. Neuburger, president, and R. H. Forscher, treasurer of the National Butchers' and Packers' Supply Association, will leave New York to attend the meeting of zone 2 in Columbus, Ohio. Another important meeting will be held in Denver on July 13, 14 and 15 by zones three and four, when members from St. Louis and all the way to the Coast will be in attendance.

LOCAL AND PERSONAL.

A new meat market, known as the Hollywood Market and Grocery, has been opened in Auburn, Wash., by E. E. Brown.

W. J. Smith has opened a new meat market at Cotati, Calif.

L. Ott, proprietor of the Rock Bottom Meat Market in Torrance, Calif., has purchased the meat market of Harry Warren and the El Prado Meat Market in that town.

A new meat market has been opened in Hoquiam, Wash., by George W. Swallow.

William Knutzen has sold his DeSoto Meat Market in DeSoto, Kans., to Fred Scovill.

The tornado which recently struck Princeton, Mo., damaged the Moss Meat Market considerably.

Allen Pittser has sold his Star Meat Market in Delta, Colo., to Hugh Holyfield.

A new meat market has been opened in Leakesville, Miss., by Joseph Thomas.

A new meat market has been opened at 1 Topper avenue, Ashtabula, Ohio, by H. M. McCrone.

T. A. Williamson has opened a new meat market in Bayard, Nebr.

C. A. Carlson has purchased the Davis Meat Market in Sunnyside, Calif.

Jack Weingand has sold a half interest in his meat market in Halstead, Kans., to Harry Albrecht.

A. C. Blankenship has sold his Elk Horn Meat Market in Alamosa, Colo., to Harry Busley and Frank Daniels.

R. H. Thomas and R. E. Thomas have sold their City Meat Market in McKenzie, Tenn., to I. A. McDonald and J. I. Cochran.

E. L. Robertson has purchased an interest in the Patterson-Huffman meat market in Russell, Ky.

A new meat market, known as the Star Cash Meat Market and Grocery, has been opened in Huntsville, Tenn., by C. E. Bobbit.

A new meat market has been opened in Ironton, Ohio, by Claude Anders.

James Johnson and Frank Hunter have opened a new meat market in Scobey, Mont.

J. G. Mayo has sold his meat market

and grocery in Cambridge, Nebr., to Harley Weybright.

J. H. Prescott has sold his Union Meat Market at 407 Central avenue, Great Falls, Mont., to Frank Gooch, proprietor of the Victory Meat Market, 426 First avenue, south, Great Falls.

Louis Green has sold his meat market in Worden, Mont., to J. E. Baltzell.

O. K. Anderson has sold his interest in the City Meat Market in Dunning, Nebr., to James A. Scott.

Walsh Brothers have sold their meat market in Douglas, Nebr., to Clell Smith.

A new meat market has been opened in Grand Forks, N. D., by Semon Solberg.

The Peoples Meat Market in Egeland, N. D., owned by George Monteith, was recently damaged by fire.

The meat market of John L. Madsen in Askov, Minn., was recently destroyed by fire.

The meat market and grocery located at 504 West Michigan street, Indianapolis, Ind., has been sold to Abe Cogan.

A new meat market has been opened in Morrisonville, Ill., by D. W. Ferguson.

A new meat market has been opened in Salina, Kans., by S. D. Myers.

Julius Richter has opened a new meat market in Whitewater, Wis.

Fred Bohmert has sold his meat market in Odessa, Miss., to Paul Geisel.

Les Hutton has purchased the meat business of Walter Simpson in Langlois, Ore.

J. G. Soden has sold his interest in the City Meat Market in Sunnyside, Wash., to Gordon Wilson.

John Gilfrey has opened a meat market in Springfield, Ore.

Thomas Field has sold the City Market in Palouse, Wash., to Frank Baird and C. A. Mentzel.

The Greenwood Market has been opened to 2717 Greenwood Ave., Seattle, Wash.

Frank Bourke & Son have sold their meat market in Plattsmouth, Neb., to E. A. Kroh.

Frank Farris has opened a new meat market in Magnet, Neb.

A. Loderhose is adding a meat market to his grocery store in Peoria, Ariz.

Fanchini & Galatoire have opened a meat market in the Home Market in San Anselmo, Calif.

Albert P. and A. W. Miller, grocers of 201 University, Palo Alto, Cal., will add a meat department.

M. W. Bowerman has purchased the Cascade Meat Market, Sixth and Washington, Vancouver, Wash.

Harry Doust has opened a meat market at 112th and Greenwood Ave., Seattle, Wash.

The meat market of H. E. Hopkins in Nespelum, Wash., has been badly damaged by fire.

The Schwartz Meat Market in Heppner, Ore., has been completely destroyed by fire.

Ross Harris has purchased the meat and grocery business of Henry Bay in O'Neill, Nebr.

J. C. Spearman has purchased the C. D. Halls meat business in Johnstown, Nebr.

T. A. Williamson has engaged in the meat business in Scottsbluff, Neb.

Walter A. Wislar has opened a meat market at 4679 Leavenworth street, Omaha, Nebr.

Roy Studd and Albert Gritman have purchased the City Meat Market in Glasco, Kas.

Tom Coffman has purchased the L. H. Grote meat market in Clifton, Kas.

John Hoggard has sold his meat business in Dodge City, Kas., to A. W. Hawes.

A. C. Wicke Mfg. Co.

Reliable Butcher Fixtures and Supplies

Special attention given to cork and cement refrigerators

Cold storage installations and complete market equipment

NEW YORK CITY

Salesrooms:
297 East 43rd St.
Vanderbilt 9676

Main Office and Factory:
406 East 102nd St.
Atwater 0889

Bronx Branch:
774 Brook Ave.
Malrose 7444

"Ready-To-Serve" Meats Will Help Retailer

The retail meat dealer who persists in the inclination to make his chopping block and cleaver pay his rent, and feed and clothe his family and swell his bank account, will soon be forced to recognize that inclinations, like underwear, must be changed to meet current conditions.

The public's taste for meat has not changed materially, but the present-day mode of living has forced many people to modify in some respects the preparation of their meals, and these modifications have reacted on the butcher.

And not to his advantage, either!

Every product manufacturer, who formerly was putting out foods requiring considerable time and skill in their preparation, is now putting out products already cooked and prepared for the table. At the annual meeting of the National Live-stock and Meat Board recently representatives of the Bureau of Agricultural Economics of the Department of Agriculture reported that the tendency toward consumption of cold meats was one of the outstanding changes in the trade.

Wives Don't Cook Much Nowadays.

Wives that formerly washed on Monday, ironed on Tuesday, cleaned on Friday and baked on Saturday, are now supplanted by the next generation of married females who go to business every day of the week, and who have only the minimum of time for meal preparation.

And, sad to say, many wives who don't fatten up the family income also toil not with the pans when they are hot!

And why is this, you ask? Because the latter class of married females went direct from school to a business office, where they annexed a little mercantile training and a husband. They didn't get an opportunity to learn to cook.

Let's see, now! What is the picture we have before us?

No Help to Meat Consumption.

Out of three classes of wives, but one is a potential help to meat consumption. The second and third classes either are too

fully occupied with business to do much cooking, or else they are lacking in kitchen knowledge to do the right thing by the old cook stove!

And all this brings us to the point of order:

How are you, Mr. Retailer, going to offset this resistance to meat consumption?

By giving serious consideration to the needs of the woman who doesn't do much cooking.

Here is the Way Out.

"Ready-to-Serve" meats will take care of her needs very nicely. They are easy to handle in your shop, provided you display them in a sanitary manner.

But you must keep them in sight, and

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

so arranged that they will appeal to the eye, which in turn conveys to the stomach an appetite impulse, and brings out the pocketbook of your customer.

Cooked specialties and sausages have been responsible for brisk trade in some shops, while neighboring butchers have been letting the chucks fall where they may.

A customer never expects to get fresh meat in a delicatessen store, where cooked meats are invariably sold, but he or she will buy cooked and ready-to-serve meats from you—if you handle them!

Now is the Time.

The best time in the world to make a test of the possibilities of "Ready-to-Serve" meats is right now, during the hot weather.

A small show case near the front door, with a nice display of these meats, properly tagged and priced, will almost sell themselves.

Be able to suggest appetizing dishes from these meats to your customers. Build up a trade in these ready-to-serve meats.

Don't be afraid to sell a quarter's worth of this and a quarter's worth of that. Four of these sales register as quickly as a dollar's worth of chops in the till.

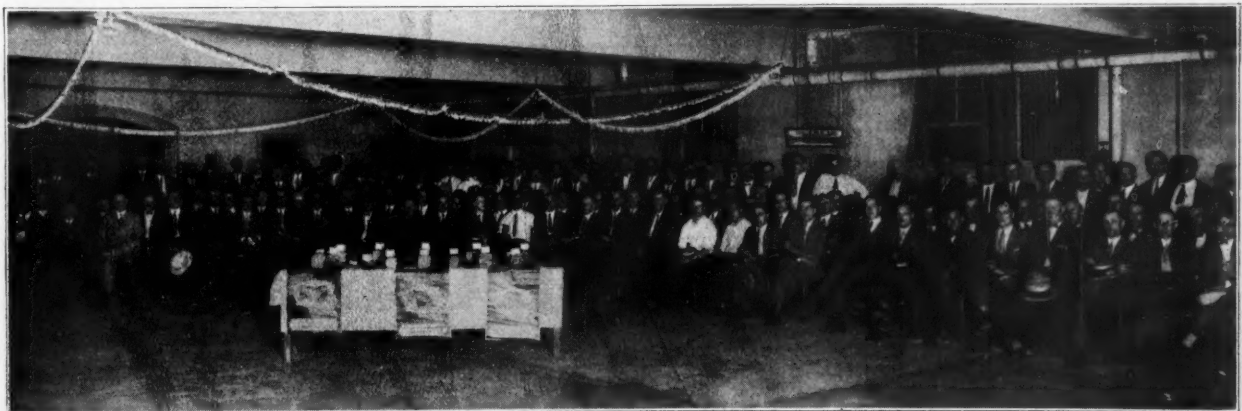
Send for a free booklet, "How To Start a Business-Getting 'Ready-to-Serve' Meat Department." The National Association of Meat Councils, Ohio Building, Chicago, will send it to you.

ST. PAUL DEALERS' PICNIC.

The 51st annual picnic of the St. Paul Retail Meat Dealers' Association will be held on July 22 at Paradise Park, Snail Lake, Minn. As usual, all retail meat markets in the city will be closed that day.

Posters announcing the picnic are being supplied to all St. Paul meat dealers, and a special effort is being made to interest the public in it. A splendid picnic program is being prepared by the committee in charge.

What are standard temperatures for cooling beef? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."



THEY BELIEVE IN BOOSTING "READY-TO-SERVE" MEATS.

A few of the Milwaukee retail meat dealers who braved a temperature of 97 degrees recently to attend a rally held under the auspices of the Meat Council of that city in the interests of "Ready-to-Serve" meats.

Among the speakers were John A. Hawkinson, vice president of the National Association of Meat Councils; Miss Gudrun Carlson, director of the Department of Home Economics of the Institute of American Meat Packers; John Cutting, secretary of the National Association of Meat Councils; Joseph F. Seng, president of the Milwaukee Meat Council, and several other leading retailers of that city. "Ready-to-Serve" meats were tastefully displayed on a table in the hall, as shown in the picture.

Packers of High-Grade Meat Products

Have expressed a preference for "The Salt that's *all* Salt". As in all other food products this mild pure salt is the choice of manufacturers who realize that salt is of paramount importance in developing flavor.

We are prepared to prove the superiority of Diamond Crystal Salt to you by a practical demonstration at your plant.

Diamond Crystal Salt Co.

St. Clair, Mich.

Since 1887, makers of

"The Salt that's all Salt."

The National Provisioner \$3.00 Per Year in U. S. A.

ANOTHER RETAIL MEAT STUDY.

Results of studies of retail marketing of meats made by the Department of Agriculture beginning in 1920, and covering representative cities and rural districts in all parts of the country, have been issued in Department Bulletin No. 1317. "Retail Marketing of Meats," by Herbert C. Marshall.

This bulletin presents the details of the studies in meat marketing made previous to the current year, when another study of methods, practices, costs and consumer demand was begun. It presents data collected by personal canvass from more than 3,600 stores concerning merchandising methods, and expenses of operation and profits taken from the accounting records of 15 chain store systems and 285 individually operated stores.

Comparisons are made of different types and classes of stores with reference to service rendered, volume of sales, grades of meat handled, methods and extent of advertising, sanitary conditions, and experience and racial origins of the dealers. Comparison of the various items of operating expenses and of profits is shown by class of service, as carry and delivery, by size of store, and by section of the country. Further comparison is made between chain systems and individually operated markets and between expenses and profits in the sale of meats and of groceries; and an analysis is made of the causes of high and low profits in the meat trade.

Copies of the bulletin may be obtained free upon request to the Department of Agriculture, Washington, D. C., as long as the supply lasts, and thereafter at 15 cents per copy from the Superintendent of Documents, Washington, D. C.

"BOSS" CUTTER AND MIXER.

The fast, perfect and profitable work of this new machine is recognized more and more by leading sausage-makers and meat packers. With one "Boss" Jumbo the makers say one operator can do as much work and easier than three to four operators can do with machines of different construction.

The Hildebrandt Provision Co., Cleveland, Ohio, has ordered its second "Boss" Jumbo Cutter and Mixer with Unloader, and two additional five hundred pound "Boss" Stuffers.

TO MAKE GOOD SAUSAGE.

The Wakhonsa Packing Co., Fort Dodge, Iowa, has recently installed a complete line of Crescent sausage-making equipment, manufactured by The Brecht Company, St. Louis. The installation was made by Wilbur H. Turner of The Brecht Company, and sausage foreman Jensen Lorenz is now ready to match the world on any line of sausage.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.


Importers

SPICES

Grinders

Butchers Mills Brand

40 years reputation among packers for quality



Lower your power costs; use "Enterprise" No. 166

The "Enterprise" No. 166 cuts 6,000 lbs. of beef per hour.

The No. 166 is the most economical machine you can buy. Saves time, labor, and power.

Gears are done away with. Pulleys are placed directly on socket shaft. Has habbited socket shaft with ten thrust collars. Prevents overheating and excessive wear.

Distance from ring to floor is 261½ in. Carrier can be run under chopper. Our fifty years' experience designing and manufacturing choppers for every purpose is at your disposal. Write us about your problems.

Chopper catalog, showing 72 sizes and styles of "Enterprise" Choppers, sent on request.

The Enterprise Mfg. Co., of Pa., Philadelphia, U. S. A.

No. 4

Look at these Features!

Strong elastic springs make uniform product.

Guide prevents flange from getting loosened.

Heavy spring case holds cover from tipping.



On Rispel Retainers Only

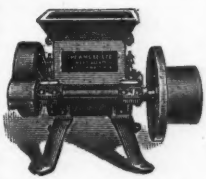
Write us today for prices

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers

1617 No. Winchester Ave.

Chicago, Ill.



The Wilson
No. 14
Bone Crusher
for Fertilizer Manufacturers

A very durable machine to be used with the

Dry Rendering Process

to crush beef scrap, cracklings, dry and green bone.

Capacity 10,000 to 14,000 lbs. per hour, weight 3,000 lbs., 30 horse power also smaller sizes.

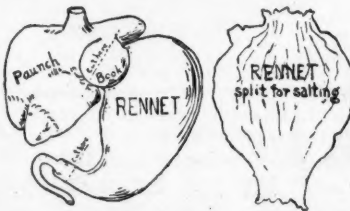
Write for catalog and prices

Easton Engineering & Machine Co.
Successor to Wilson Brothers
North Delaware Drive
EASTON, PA., U. S. A.
Dept. N

Save The Rennets!

From Young Milk-Fed Calves

We pay the highest market price at all times for selected rennets from young milk fed calves. Any age from one day old up, as long as the animal is living on milk, cured and prepared as per our directions.



The Large End of a Rennet Is the Most Valuable Part; Save All of It When Cutting It Out.

Rennets Can Be Put Up by Either the Flat Salted or Dry Blown Method.

If you have facilities for preparing Rennets by the Dry Blown Method, we would prefer to have them put up in that way, and we offer a more attractive price than for the salted variety.

Write for prices, directions, and other information on the preparation of Rennets for market. Do it now.

Chr. Hansen's Laboratory, Inc.
Little Falls, N. Y.

Toronto, Canada

Write us for information and prices on

- H. & H. Electric Back Fat Splitter
- United Improved Sausage Molds
- H. & H. Electric Scribe Saw
- Calvert Bacon Skinner
- Adelmann Ham Boilers
- Jelly Tongue Pans
- Maple Skewers
- Knitted Bags
- Beef Calf
- Sheep Ham

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium.....	\$10.75@11.35
Cows, canners and cutters.....	2.75@ 3.75
Bulls, bologna.....	5.00@ 5.50

LIVE CALVES.

Calves, veal, top.....	@13.25
Calves, veal, good to choice.....	11.50@13.00
Calves, veal, culls, per 100 lbs.....	7.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, choice.....	@17.00
Lambs, fair to good, per 100 lbs.....	16.75@17.00
Ewes.....	2.50@ 7.00

LIVE HOGS.

Hogs, heavy.....	13.10@14.00
Hogs, medium.....	13.10@14.00
Hogs, 160 lbs.....	13.80@13.90
Hogs, 140 lbs.....	@13.75
Pigs, under 70 pounds.....	13.00@13.25
Roughs.....	11.00@11.25

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	18 @20
Choice, native, light.....	19 @21
Native, common to fair.....	17½@18½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	17 @18
Native choice yearlings, 400@600 lbs.....	19 @19½
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	13 @14
Good to choice heifers.....	17 @18
Good to choice cows.....	13 @14
Common to fair cows.....	10 @11
Fresh bologna bulls.....	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	@24
No. 2 ribs.....	19 @21	22 @23
No. 3 ribs.....	@14	20 @21
No. 1 loins.....	@24	30 @32
No. 2 loins.....	@20	27 @29
No. 3 loins.....	@14	25 @26
No. 1 hinds and ribs.....	23 @24	24 @26
No. 2 hinds and ribs.....	20 @21	22 @23½
No. 3 hinds and ribs.....	17 @18	22 @22½
No. 1 rounds.....	@18	@19
No. 2 rounds.....	@14	@18
No. 3 rounds.....	@12	@17
No. 1 chucks.....	@12	14 @15
No. 2 chucks.....	@10	@13
No. 3 chucks.....	@ 8	@12
Bolognas.....	@ 6	10 @11
Holla, reg., 6@8 lbs. avg.....	22 @23	
Holla, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	21 @22
Choice.....	18 @20
Good.....	16 @17
Medium.....	13 @14

DRESSED HOGS.

Hogs, heavy.....	@19½
Hogs, 180 lbs.....	@19
Hogs, 160 lbs.....	@19½
Pigs, 80 lbs.....	@19½
Pigs under 140 lbs.....	@19½

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	31 @32
Lambs, poor grade.....	26 @27
Sheep, choice.....	17 @18
Sheep, medium to good.....	16 @17
Sheep, culls.....	14 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	25½@26
Hams, 10@12 lbs. avg.....	25 @26
Hams, 12@14 lbs. avg.....	25 @26
Picnics, 4@6 lbs. avg.....	17½@18
Picnics, 6@8 lbs. avg.....	17 @18
Rollettes, 6@8 lbs. avg.....	18½@19
Beef tongue, light.....	35 @38
Beef tongue, heavy.....	38 @40
Bacon, boneless, Western.....	32 @33
Bacon, boneless, city.....	27 @28
Pickled bellies, 10@12 lbs. avg.....	23½@24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lb. avg.....	24 @25
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	40 @45
Shoulders, city, 10@12 lbs. avg.....	18 @19
Shoulders, Western, 10@12 lb. avg.....	17 @18
Butts, boneless, Western.....	25 @26
Butts, regular, Western.....	20 @21
Hams, city, fresh, 8@10 lbs. avg.....	26 @27
Hams, Western, fresh, 10@12 lbs. avg.....	25 @26
Picnic hams, Western, fresh, 6@8 lbs. avg.....	17 @18
Pork trimmings, extra lean.....	22 @23
Pork trimmings, regular, 50% lean.....	13 @14
Spare ribs, fresh.....	13 @14
Leaf lard, raw.....	17 @18

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	90.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 70.00
Black hoof, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7½ oz. and over, No. 1.....	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2.....	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves' heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@17c	a pound
Oxtails.....	@10c	a pound
Hearts, beef.....	@ 8c	a pound
Beef hanging tenders.....	@16c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 2½
Breast fat.....	@ 4
Edible suet.....	@ 5½
Cond. suet.....	@ 4½
Bones.....	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	23½	26½
Pepper, Sing., black.....	15	18
Pepper, Cayenne.....	10	17
Pepper, red.....	22	24
Allspice.....	11	14
Cinnamon.....	12	16
Coriander.....	6	9
Cloves.....	25	30
Ginger.....	24	27
Mace.....	1.10	1.20

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	24	2.65	2.70	2.90	3.60
Prime No. 2 veals.....	22	2.45	2.45	2.65	3.35
Buttermilk No. 1.....	21	2.30	2.35	2.55	...
Buttermilk No. 2.....	19	2.10	2.10	2.30	...
Franded Gruby.....	16	1.70	1.70	1.90	2.15
Number 3.....				At Value	

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Bags per lb.
Double refined saltpetre, granulated.....	6½c	6½c
Double refined saltpetre, small crystal.....	7½c	7½c
Double refined nitrate soda, granulated.....	4c	3½c
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6½c	6½c
Double refined saltpetre, small crystal.....	7½c	7c
Double refined nitrate soda, granulated.....	3½c	3½c
Carload lots:		
Double refined saltpetre, granulated.....	6½c	6c
Double refined nitrate soda, granulated.....	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	30	@32
Western, 48 to 54 lbs. to dozen, lb.....	30	@31
Western, 43 to 47 lbs. to dozen, lb.....	29	@30
Western, 36 to 42 lbs. to dozen, lb.....	28	@29
Western, 30 to 35 lbs. to dozen, lb.....	26	@27
Fowls—fresh—dry packed, milk fed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	30	@33
Western, 48 to 54 lbs. to dozen, lb.....	32	@33

Western, 43 to 47 lbs. to dozen, lb.....	31	@34
Western, 36 to 42 lbs. to dozen, lb.....	30	@31
Western, 30 to 35 lbs. to dozen, lb.....	28	@29

Fowls—fresh—dry packed—barrels—fair to good:

Western, 6 lbs. and over, lb.....	28	@30
Western, 5 to 5½ lbs., lb.....	28	@30
Western, 4 to 4½ lbs., lb.....	28	@30
Western, 3½ lbs., lb.....	26	@27
Western, 3 lbs. each and under, lb.....	25	@26

Ducks—

Long Island, bbls., No. 1, lbs.....	23	
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Squabs—

White, 12 lbs. to dozen, per dozen.....	6.00@6.60
White, 10 lbs. to dozen, per dozen.....	5.00@5.50
Culls, per dozen.....	1.00@ 1.50

LIVE POULTRY.

Broilers, colored, large, via freight.....	42 @45
Turkeys, via express.....	25 @30
Geese, swan, via freight or express.....	10 @10
Pigeons, per pair, via freight or express.....	30 @30
Guineas, per pair, via freight or express.....	65 @65

BUTTER.

Creamery, extras (92 score).....	41¼@41¼
Creamery, firsts (90 to 91 score).....	40¼@41
Creamery, seconds.....	38½@39
Creamery, lower grades.....	37½@38

EGGS.

Extras, per dozen.....	38 @40
Extra firsts.....	35½@37
Firsts.....	33 @34½
Checks.....	28 @29½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniated.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	@2.65
Ammonium sulphate, double bags, per 100 lbs. f. o. b. New York.....	@2.55
Blood, dried, 15-16%, per unit.....	@3.75
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f. o. b. fish factory.....	4.35@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f. o. b. fish factory.....	3.75@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@2.57½
Soda Nitrate, in bags, July.....	@2.44
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.50@10c
Tankage, unground 0-10% ammonia.....	3.10@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@35.00
Bone meal, raw, 4½ and 50 bags, per ton.....	@37.00
Acid phosphate, bulk, f. o. b. Baltimore, per ton, 18%.....	@10.10

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 7.75
Manure salt, 20% bulk, per ton.....	@10.25
Muriate in bags, basis 80%, per ton.....	@2.75
Sulphate in bags, basis 90%, per ton.....	@44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending June 25, 1925:

	June	19	20	22	23	24	25
Chicago.....	42	42½	42½	42½	42½	42	42
New York.....	42	42	42½	42½	42½	42	42
Boston.....	43	43	43	43	43	43	43
Philadelphia.....	43	43	43½	43	43	43	43

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

42½	42½	43	43	42½	42
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1925.
Chicago.....	72,753	68,286	62,482	1,628,574
New York.....	68,774	73,328	78,082	1,605,498
Boston.....	30,108	24,402	34,830	547,029
Philadelphia.....	21,845	22,536	26,274	459,298
Total.....	193,480	188,642	201,668	4,240,399

Cold storage movement (lbs.):

	In June	Out June	On hand June	Same week last year.
Chicago.....	432,644	55,970	13,164,826	11,516,282
New York.....	298,558	23,700	6,014,235	8,088,359
Boston.....	237,088	12,202	4,902,984	9,027,486
Philadelphia.....	23,210	15,740	2,873,221	4,517,737
Total.....	1,011,500	107,612	26,960,266	33,149,864

